

Brett IPA 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (61.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.7%)	82 %	5
Grain	Płatki pszeniczne	0.25 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.25 kg (7.7%)	85 %	3
Grain	Barley, Flaked	0.25 kg (7.7%)	70 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10.5 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	El Dorado	20 g	0 min	15 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	70 g	1 day(s)	12 %
Dry Hop	Amarillo	30 g	1 day(s)	9.5 %
Dry Hop	El Dorado	80 g	1 day(s)	15 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Slant	250 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Pożywka	1 g	Boil	10 min