

# Brett Session IPA v1

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (66.7%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (22.2%)   | 83 %  | 5   |
| Grain | Platki owsiane      | 0.5 kg (11.1%) | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Centennial | 50 g   | 10 min   | 9.5 %      |
| Whirlpool           | Mosaic     | 20 g   | 20 min   | 12 %       |
| Whirlpool           | Citra      | 20 g   | 20 min   | 13.5 %     |
| Dry Hop             | Mosaic     | 115 g  | 3 day(s) | 12 %       |
| Dry Hop             | Citra      | 35 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory    |
|--|------|--------|--------|---------------|
| Beersel<br>Brettanomyces<br>Blend THE YEAST<br>BAY | Ale  | Liquid | 100 ml | The Yeast Bay |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil    | 10 min |

## Notes

- pH zacieru 5,2-5,3  
pH brzezki 5,1-5,2  
Wybicie 22 °C  
*Aug 29, 2018, 9:30 PM*