

# Brety

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (71%)   | 80 %  | 4   |
| Grain | Oats, Flaked        | 0.4 kg (11.4%) | 80 %  | 2   |
| Grain | Rice, Flaked        | 0.4 kg (11.4%) | 70 %  | 2   |
| Grain | Biscuit Malt        | 0.22 kg (6.3%) | 79 %  | 45  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Cascade  | 10 g   | 60 min   | 7.1 %      |
| Boil    | Cascade  | 20 g   | 30 min   | 7.1 %      |
| Boil    | Cascade  | 20 g   | 15 min   | 7.1 %      |
| Boil    | Cascade  | 10 g   | 5 min    | 7.1 %      |
| Boil    | Cascade  | 20 g   | 0 min    | 7.1 %      |
| Dry Hop | Cascade  | 20 g   | 3 day(s) | 6 %        |
| Dry Hop | Lotus    | 35 g   | 3 day(s) | 16 %       |
| Dry Hop | Amarillo | 35 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Ekuanot  | 35 g   | 3 day(s) | 14 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Wlp648 | Ale  | Slant | 100 ml | White labs |

## Notes

- 16.6blg 8 litrow  
*Mar 2, 2024, 1:26 PM*