

# 100% brett session ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **87**
- SRM **2.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (83.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (16.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Slant	1000 ml	Wyeast Labs