

W036B -Brett IPA

- Gravity **15.2 BLG**
- ABV **7.8 %**
- IBU **53.5**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.98 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.55 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.55 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.98 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PALE ALE	1.3 kg	81 %	21
Grain	CHÂTEAU PILSEN 2RS	1.3 kg	81 %	6
Grain	BEST Wheat Malt (BESTMALZ)	0.25 kg	83.5 %	11

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10.24 g	60 min	10 %
Boil	Mosaic (HBC 369)	15.35 g	20 min	10 %
	Galaxy	15.35 g	30 min	12 %
Dry Hop	Galaxy	35 g	3 day(s)	12 %
Dry Hop	Mosaic (HBC 369)	35 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	ml	White Labs