Brett IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **3.8**
- 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 **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	1 kg *(16.7%)*	80 %	2
Grain	Pilzneński	5 kg *(83.3%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Loral	150 g	20 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
BR8	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaSO4	3 g	Mash	60 min

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