

#23 100% Brett IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **4.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain | Simpsons Pale Ale Maris Otter Low Colour | 2 kg (26.7%) | 81 % | 3 |
| Grain | Simpsons Finest Pale Ale Maris Otter | 2.5 kg (33.3%) | 81 % | 5.5 |
| Adjunct | Pszenica niestodowana | 1 kg (13.3%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.75 kg (10%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.75 kg (10%) | 85 % | 2 |
| Grain | Carahell | 0.5 kg (6.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort | Chinook | 10 g | 60 min | 11.7 % |
| Boil | Chinook | 20 g | 60 min | 11.7 % |
| Boil | Chinook | 20 g | 20 min | 11.7 % |
| Boil | El Dorado | 10 g | 7 min | 14.3 % |
| Aroma (end of boil) | El Dorado | 10 g | 7 min | 14.3 % |
| Whirlpool | El Dorado | 80 g | 20 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| WLP648 Brettanomyces Bruxellensis Trois Vrai | Ale | Slant | 100 ml | White Labs |
| 2 miesięczna gęstwa na starterze 1.5L 24h dla rozruszania. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-----------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 5 g | Boil | 10 min |
| 1 tabletk | | | | |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=SWY3GVW>
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