

Brett IPA #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **20 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|--------|-----|
| Grain | Castle Pale Ale | 2.5 kg (85%) | 80 % | 8 |
| Grain | Platki owsiane | 0.2 kg (6.8%) | 65 % | 3 |
| Grain | Special B Malt | 0.12 kg (4.1%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.12 kg (4.1%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 11.5 % |
| Whirlpool | Cascade | 50 g | 20 min | 6 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|----------|------------|
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 92.31 ml | White Labs |