

# Brett IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.6 kg (91%)	80 %	5
Grain	Platki owsiane	0.45 kg (5.4%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	16.5 %
Aroma (end of boil)	Sabro	50 g	0 min	14.8 %
Hop stand (78 stopni)				
Aroma (end of boil)	Citra	50 g	0 min	12.9 %
Hop stand (78 stopni)				
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Sabro	50 g	2 day(s)	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP648 - Brettanomyces bruxellensis Trois Vrai	Ale	Liquid	35 ml	White Labs
Starter dwustopniowy: 0.5 l (1 dzień) -> 1.5 l (6 dni)				