

Brett IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **12**
- SRM **5.3**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (60.6%) | 81 % | 4 |
| Grain | Wheat, Flaked | 0.6 kg (9.1%) | 77 % | 4 |
| Grain | Monachijski | 1 kg (15.2%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (15.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Boil | Vic Secret | 14 g | 15 min | 18.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Slant | 500 ml | Wyeast Labs |