

Brett IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82.6%)	79 %	6
Grain	Weyermann - Carapils	0.25 kg (4.1%)	78 %	4
Grain	Weyermann - Caraamber	0.4 kg (6.6%)	75 %	65
Grain	Strzegom Pilzneński	0.4 kg (6.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	60 min	18 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Izabella	30 g	1 min	5.8 %
Dry Hop	Eureka!	25 g	3 day(s)	18 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Izabella	50 g	3 day(s)	10 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648 - brettanomyces bruxellensis trois vrai	Ale	Liquid	600 ml	White Labs