

# Brett IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	0 min	7.1 %
Boil	Galaxy	50 g	0 min	14.5 %
Boil	Nelson Sauvín	50 g	0 min	11.2 %
Dry Hop	Galaxy	50 g	2 day(s)	14.5 %
Dry Hop	Cascade	100 g	2 day(s)	7.1 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4623 Lochristi Brettanomyces Blend	Ale	Slant	1750 ml	White Labs
WLP650 - Brettanomyces bruxellensis Trois Vrais	Ale	Slant	1750 ml	White Labs