

Brett IPA 3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.65 kg (85%)	80 %	4
Grain	Wheat, Flaked	0.5 kg (7.5%)	77 %	4
Grain	Abbey Castle	0.5 kg (7.5%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	11 g	15 min	12.4 %
Boil	Simcoe	50 g	10 min	13.1 %
Aroma (end of boil)	Nelson Sauvin	23 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation I	Ale	Slant	200 ml	Wyeast Labs