

## W023 - Brett IPA \*\*\*

- Gravity **14.5 BLG**
- ABV **6.5 %**
- IBU **48.4**
- SRM **12.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.63 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.63 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	3 kg	82.8 %	15
Grain	Wheat, Flaked	0.6 kg	77 %	7
Grain	CHÂTEAU ABBEY®	0.2 kg	78 %	116

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13 %
Boil	Simcoe	10 g	15 min	13 %
Boil	Amarillo	10 g	5 min	8.5 %
Boil	Citra	10 g	5 min	13.5 %
	Amarillo	15 g	20 min	8.5 %
	Citra	15 g	20 min	13.5 %
Dry Hop	Amarillo	25 g	3 day(s)	8.5 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Bruxellensis Trois	Ale	Liquid	ml	White Labs