

## #110 Brett IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (34.9%)	80 %	4
Grain	Viking Pale Ale malt	2.4 kg (32.2%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (20.1%)	81 %	6
Grain	Płatki owsiane	0.6 kg (8.1%)	80 %	3
Grain	Weyermann - Carapils	0.35 kg (4.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	30 min	11 %
Whirlpool	Centennial	20 g	15 min	9.7 %
Whirlpool	Cascade	30 g	15 min	7.6 %
Whirlpool	Hallertau Blanc	8 g	15 min	8.9 %
Whirlpool	Citra	25 g	15 min	13.7 %
Whirlpool	Simcoe	25 g	15 min	13.2 %
Dry Hop	Chinook	60 g	2 day(s)	12.8 %
Dry Hop	Sabro	70 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Troi Vrei + Lochristi	Ale	Slant	200 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2 g	Boil	12 min
Water Agent	CaCl <sub>2</sub>	3.1 g	Mash	60 min