

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 |