

Brett IPA #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **20 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (85%)	80 %	8
Grain	Platki owsiane	0.2 kg (6.8%)	65 %	3
Grain	Special B Malt	0.12 kg (4.1%)	65.2 %	315
Grain	Abbey Castle	0.12 kg (4.1%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11.5 %
Whirlpool	Cascade	50 g	20 min	6 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	92.31 ml	White Labs