Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(75.8%)*	81 %	4
Grain	Wheat, Flaked	0.8 kg *(12.1%)*	77 %	4
Grain	Oats, Flaked	0.8 kg *(12.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	WAI-ITI	25 g	0 min	4.1 %
Aroma (end of boil)	Kohatu	25 g	0 min	7.8 %
Whirlpool	WAI-ITI	25 g	1 min	4.1 %
Whirlpool	Kohatu	25 g	1 min	7.8 %
Dry Hop	WAI-ITI	50 g	3 day(s)	1.6 %
Dry Hop	Kohatu	50 g	3 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Super Blend	Ale	Slant	100 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaSO4	3 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.