

#100 Brett IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2.2 kg (35.5%) | 80.5 % | 3 |
| Grain | Viking Pale Ale malt | 2 kg (32.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.2 kg (19.4%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 80 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | lunga | 25 g | 45 min | 11 % |
| Whirlpool | Amarillo | 16 g | 15 min | 9.8 % |
| Whirlpool | Cascade | 30 g | 15 min | 7.6 % |
| Whirlpool | Hallertau Blanc | 6.7 g | 15 min | 8.9 % |
| Dry Hop | Sabro | 30 g | 2 day(s) | 15 % |
| Whirlpool | Citra | 12.3 g | 15 min | 13.7 % |
| Dry Hop | Chinook | 25 g | 2 day(s) | 12.8 % |
| Whirlpool | Simcoe | 20 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|-----------|---------------|
| Brettanomyces Troi Vrei | Ale | Liquid | 172.73 ml | The Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|--------|
| Fining | WhirlFloct | 2.5 g | Boil | 12 min |
| Water Agent | CaCl2 | 2.5 g | Mash | 60 min |