

## #100 Brett IPA

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- 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	WhirlFloc	2.5 g	Boil	12 min
Water Agent	CaCl <sub>2</sub>	2.5 g	Mash	60 min