

Brett IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Pszeniczny | 3 kg (42.9%) | 85 % | 4 |
| Grain | Oats, Flaked | 1 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Cascade | 100 g | 0 min | 7.1 % |
| Boil | Galaxy | 50 g | 0 min | 14.5 % |
| Boil | Nelson Sauvín | 50 g | 0 min | 11.2 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 14.5 % |
| Dry Hop | Cascade | 100 g | 2 day(s) | 7.1 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|---------|------------|
| WLP4623 Lochristi Brettanomyces Blend | Ale | Slant | 1750 ml | White Labs |
| WLP650 - Brettanomyces bruxellensis Trois Vrais | Ale | Slant | 1750 ml | White Labs |