

W023 - Brett IPA ***

- Gravity **14.5 BLG**
- ABV **6.5 %**
- IBU **48.4**
- SRM **12.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.63 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.63 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------|--------|-----|
| Grain | BEST Pale Ale (BESTMALZ) | 3 kg | 82.8 % | 15 |
| Grain | Wheat, Flaked | 0.6 kg | 77 % | 7 |
| Grain | CHÂTEAU ABBEY® | 0.2 kg | 78 % | 116 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 10 g | 30 min | 13 % |
| Boil | Simcoe | 10 g | 15 min | 13 % |
| Boil | Amarillo | 10 g | 5 min | 8.5 % |
| Boil | Citra | 10 g | 5 min | 13.5 % |
| | Amarillo | 15 g | 20 min | 8.5 % |
| | Citra | 15 g | 20 min | 13.5 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 8.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| Brettanomyces Bruxellensis Trois | Ale | Liquid | ml | White Labs |