

Brett AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	1.8 kg (72%)	80 %	6
Grain	Briess - Wheat Malt, White	0.5 kg (20%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.1 kg (4%)	75 %	3
Grain	Acid Malt	0.1 kg (4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Lemon drop	20 g	30 min	4.6 %
Dry Hop	Lemon drop	30 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	300 ml	White labs

Extras

Type	Name	Amount	Use for	Time
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Other	Pożywka	5 g	Boil	10 min
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Notes

- Blg - 12.7
Start fermentacji - 25.02.18
4 dniowy starter Brettów, 250 ml + pożywka
11.03 - 25g Lemon drop na zimno
Temperatura 21-22 C
Butelkowanie: 15.03
Blg końcowe 1,8 Plato
Zabutelkowane 8,25 L
Aromat i smak:
Po tygodniu trudno wypić, smaki niezbalansowane.
Po miesiącu przyjemny aromat owoców i chmielu.
Następnym razem podwoić dawkę chmielenia na zimno.
Po 3 miesiącach od butelkowania gotowe do picia.
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