

#23 100% Brett IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **4.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Pale Ale Maris Otter Low Colour	2 kg (26.7%)	81 %	3
Grain	Simpsons Finest Pale Ale Maris Otter	2.5 kg (33.3%)	81 %	5.5
Adjunct	Pszenica niesłodowana	1 kg (13.3%)	75 %	3
Grain	Płatki pszeniczne	0.75 kg (10%)	85 %	3
Grain	Płatki owsiane	0.75 kg (10%)	85 %	2
Grain	Carahell	0.5 kg (6.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	60 min	11.7 %
Boil	Chinook	20 g	60 min	11.7 %
Boil	Chinook	20 g	20 min	11.7 %
Boil	El Dorado	10 g	7 min	14.3 %
Aroma (end of boil)	El Dorado	10 g	7 min	14.3 %
Whirlpool	El Dorado	80 g	20 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Slant	100 ml	White Labs
2 miesięczna gęstwa na starterze 1.5L 24h dla rozruszania.				

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min
1 tabletka				

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=SWY3GVW>
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