

# Brett IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **56**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (62.9%)	82 %	4
Grain	Briess - Wheat Malt, White	2 kg (22.9%)	85 %	5
Adjunct	Pszenica niesłodowana	0.7 kg (8%)	75 %	3
Grain	Weyermann - Carapils	0.1 kg (1.1%)	78 %	4
Grain	Strzegom Wiedeński	0.2 kg (2.3%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.25 kg (2.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	50 min	10 %
Boil	Citra	35 g	35 min	12 %
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	15 g	20 min	6 %
Boil	Centennial	15 g	20 min	10.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Cascade	15 g	5 min	6 %
Boil	Centennial	15 g	5 min	10.5 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	6 %
Whirlpool	Centennial	15 g	0 min	10.5 %
Dry Hop	Citra	15 g	0 day(s)	12 %
Dry Hop	Cascade	25 g	0 day(s)	6 %
Dry Hop	Centennial	25 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brett	Ale	Liquid	100 ml	\