

## Brett IPA #3 Lochristi

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **20 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Płatki owsiane	0.8 kg (17.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	Sorachi Ace	10 g	10 min	10 %
Whirlpool	Cascade	40 g	20 min	6 %
Whirlpool	Sorachi Ace	30 g	20 min	10 %
Dry Hop	Sorachi Ace	60 g	3 day(s)	10 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LOCHRISTI BRETTANOMYCES BLEND	Ale	Liquid	200 ml	White Labs