

Kradziona Brett IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (70.7%)	81 %	4
Grain	Płatki owsiane	1.8 kg (24.5%)	65 %	3
Grain	Abbey Castle	0.35 kg (4.8%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	30 min	12.8 %
Whirlpool	Simcoe	100 g	1 min	13.2 %
Whirlpool	Citra	50 g	1 min	12 %
Dry Hop	Mosaic	100 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	230.77 ml	White Labs