

# Brett Oat IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (47.6%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (23.8%)	61 %	5
Grain	Płatki owsiane	1 kg (23.8%)	60 %	3
Grain	Caramel Pale	0.2 kg (4.8%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	5 min	14.5 %
Aroma (end of boil)	Sorachi Ace	70 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Slant	200 ml	White Labs