Brett IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **20 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(73.4%)*	80 %	5
Grain	Płatki pszeniczne	0.6 kg *(11%)*	85 %	3
Grain	Płatki owsiane	0.6 kg *(11%)*	85 %	3
Grain	Biscuit Malt	0.25 kg *(4.6%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Whirlpool	Chinook	15 g	20 min	13 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Slant	150 ml	White Labs