

## Brett IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 4 kg (60.2%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt  | 1 kg (15%)     | 80 %  | 5   |
| Grain | Pszeniczny            | 1 kg (15%)     | 85 %  | 4   |
| Grain | Płatki pszeniczne     | 0.5 kg (7.5%)  | 85 %  | 3   |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (2.3%) | 75 %  | 30  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 14 g   | 60 min | 13.5 %     |
| Boil    | Hallertau | 20 g   | 30 min | 4.5 %      |
| Boil    | Sybilla   | 20 g   | 15 min | 3.5 %      |
| Boil    | Cascade   | 10 g   | 15 min | 6 %        |
| Boil    | Cascade   | 30 g   | 5 min  | 6 %        |