

Brett IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **4.3**
- 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 **30 min**
- Evaporation rate **15 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (76.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.8%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 0.4 kg (10.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 10 % |
| Whirlpool | Nelson Sauvín | 100 g | 20 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL-218 | Ale | Slant | 120 ml | White Labs |