

# Hazy Brett

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (43.5%)	81 %	4
Grain	Słód owsiany Fawcett	1.5 kg (21.7%)	61 %	5
Grain	Viking Pale Ale malt	2 kg (29%)	80 %	5
Grain	Abbey Castle	0.4 kg (5.8%)	80 %	45

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Liquid	100 ml	---