

## Brett IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **56**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

### Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Viking Pilsner malt         | 5.5 kg (62.9%) | 82 %  | 4   |
| Grain   | Briess - Wheat Malt, White  | 2 kg (22.9%)   | 85 %  | 5   |
| Adjunct | Pszenica niesłodowana       | 0.7 kg (8%)    | 75 %  | 3   |
| Grain   | Weyermann - Carapils        | 0.1 kg (1.1%)  | 78 %  | 4   |
| Grain   | Strzegom Wiedeński          | 0.2 kg (2.3%)  | 79 %  | 10  |
| Grain   | Weyermann - Acidulated Malt | 0.25 kg (2.9%) | 80 %  | 6   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Marynka    | 10 g   | 60 min   | 10 %       |
| Boil      | Marynka    | 10 g   | 50 min   | 10 %       |
| Boil      | Citra      | 35 g   | 35 min   | 12 %       |
| Boil      | Citra      | 15 g   | 20 min   | 12 %       |
| Boil      | Cascade    | 15 g   | 20 min   | 6 %        |
| Boil      | Centennial | 15 g   | 20 min   | 10.5 %     |
| Boil      | Citra      | 15 g   | 5 min    | 12 %       |
| Boil      | Cascade    | 15 g   | 5 min    | 6 %        |
| Boil      | Centennial | 15 g   | 5 min    | 10.5 %     |
| Whirlpool | Citra      | 15 g   | 0 min    | 12 %       |
| Whirlpool | Cascade    | 15 g   | 0 min    | 6 %        |
| Whirlpool | Centennial | 15 g   | 0 min    | 10.5 %     |
| Dry Hop   | Citra      | 15 g   | 0 day(s) | 12 %       |
| Dry Hop   | Cascade    | 25 g   | 0 day(s) | 6 %        |
| Dry Hop   | Centennial | 25 g   | 0 day(s) | 10.5 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| brett | Ale  | Liquid | 100 ml | \          |