

# Brett IPA

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- 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