

Brett IPA

- 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 | Pilznieński | 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 % |