

Brett IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **20 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (73.4%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.6 kg (11%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (11%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.25 kg (4.6%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Whirlpool | Chinook | 15 g | 20 min | 13 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP648 | Ale | Slant | 150 ml | White Labs |