

Brett Rye IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (52.6%) | 81 % | 4 |
| Grain | Żytni | 1.5 kg (39.5%) | 85 % | 8 |
| Grain | Caramel Pale | 0.3 kg (7.9%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 14.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 40 g | 5 min | 14.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| WLP650 - <i>Brettanomyces bruxellensis</i> | Ale | Slant | 200 ml | White Labs |