

Kradziona Brett IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 5.2 kg (70.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 1.8 kg (24.5%) | 65 % | 3 |
| Grain | Abbey Castle | 0.35 kg (4.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 30 min | 12.8 % |
| Whirlpool | Simcoe | 100 g | 1 min | 13.2 % |
| Whirlpool | Citra | 50 g | 1 min | 12 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|-----------|------------|
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 230.77 ml | White Labs |