

Brett IPA #3 Lochristi

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (77.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (17.8%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | Sorachi Ace | 10 g | 10 min | 10 % |
| Whirlpool | Cascade | 40 g | 20 min | 6 % |
| Whirlpool | Sorachi Ace | 30 g | 20 min | 10 % |
| Dry Hop | Sorachi Ace | 60 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| LOCHRISTI BRETTANOMYCES BLEND | Ale | Liquid | 200 ml | White Labs |