

Brett PIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (75.8%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (12.1%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (12.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 20 g | 40 min | 11 % |
| Dry Hop | Chinook PL | 50 g | 3 day(s) | 13 % |
| Dry Hop | Cascade PL | 50 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| Lochristi Brettanomyces Blend | Ale | Liquid | 100 ml | Yeast Bay |