

# Brett PIPA

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- 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