

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 - Brettanomyces bruxellensis	Ale	Slant	200 ml	White Labs