

# Brett

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	14.5 %
Whirlpool	Centennial	20 g	0 min	9.4 %
Whirlpool	Cascade	20 g	0 min	7.1 %
Whirlpool	Mosaic	20 g	0 min	12 %
Dry Hop	Centennial	35 g	4 day(s)	9.4 %
Dry Hop	Cascade	35 g	4 day(s)	7.1 %
Dry Hop	Mosaic	35 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	1200 ml	White Labs

## Notes

- WLP644  
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