

Brett IPA #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **20 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (69.6%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (15.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10.9%)	85 %	3
Grain	Abbey Castle	0.2 kg (4.3%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	30 min	11 %
Whirlpool	Cascade	40 g	20 min	6 %
Whirlpool	Mosaic	30 g	20 min	12 %
Dry Hop	Mosaic	70 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	150 ml	White Labs