

## Brett IPA #3 Lochristi

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **20 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (77.8%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.8 kg (17.8%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.4%)  | 75 %  | 45  |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 30 g   | 30 min   | 11 %       |
| Boil      | Sorachi Ace | 10 g   | 10 min   | 10 %       |
| Whirlpool | Cascade     | 40 g   | 20 min   | 6 %        |
| Whirlpool | Sorachi Ace | 30 g   | 20 min   | 10 %       |
| Dry Hop   | Sorachi Ace | 60 g   | 3 day(s) | 10 %       |
| Dry Hop   | Cascade     | 30 g   | 3 day(s) | 6 %        |

### Yeasts

| Name                                | Type | Form   | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| LOCHRISTI<br>BRETTANOMYCES<br>BLEND | Ale  | Liquid | 200 ml | White Labs |