

# Brett IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (12.8%)	82 %	5
Grain	Abbey Castle	0.3 kg (7.7%)	80 %	45
Grain	Weyermann - Carapils	0.1 kg (2.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Mosaic	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi	Ale	Liquid	75 ml	Tyb