

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 |