

# Brett IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (60.2%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (15%)	80 %	5
Grain	Pszeniczny	1 kg (15%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13.5 %
Boil	Hallertau	20 g	30 min	4.5 %
Boil	Sybilla	20 g	15 min	3.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	30 g	5 min	6 %