

# Brett Rye IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **5.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 2 kg (52.6%)   | 81 %  | 4   |
| Grain | Żytni        | 1.5 kg (39.5%) | 85 %  | 8   |
| Grain | Caramel Pale | 0.3 kg (7.9%)  | 77 %  | 8   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 14.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 40 g   | 5 min  | 14.5 %     |
| Aroma (end of boil) | Mosaic                 | 50 g   | 0 min  | 12 %       |

## Yeasts

| Name                                | Type | Form  | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale  | Slant | 200 ml | White Labs |