

# Brett Ale

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.6 kg (11.1%)	60 %	3
Grain	Caramel Pale	0.3 kg (5.6%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	12 %
Aroma (end of boil)	Mosaic	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	1000 ml	White Labs