

# BRETT ALE

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (62.5%)	81 %	4
Grain	Pale Ale Clear Chocie	2 kg (35.7%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.8%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	20 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Ahtanum	20 g	5 min	4.7 %
Boil	Ahtanum	30 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Liquid	200 ml	Wyeast Labs