

Not soTable brett

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (80.6%)	80 %	6
Grain	Płatki owsiane	0.6 kg (19.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	50 g	20 min	10 %
Boil	Chinook	5 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces bruxellensis Trois Vrai	Ale	Liquid	1000 ml	Wyeast Labs