

## Brett Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **3.7**
- Style **American Pale Ale**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (83.3%)   | 81 %  | 4   |
| Grain | Oats, Flaked         | 0.3 kg (12.5%) | 80 %  | 2   |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.2%)  | 75 %  | 45  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 20 min | 11 %       |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Lochristi Brettanomyces Blend | Ale  | Slant | 100 ml | Yeast Bay  |