

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 | Pilzneński | 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 |