

# Brett Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.2%)	80 %	5
Grain	Pilzneński	0.5 kg (12.2%)	81 %	4
Grain	Abbey Castle	0.2 kg (4.9%)	80 %	45
Grain	Oats, Flaked	0.4 kg (9.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.1 %
Boil	Simcoe	25 g	5 min	13.1 %
Boil	Simcoe	65 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	1400 ml	White Labs