

# BRETT ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.57 kg (60%)	81 %	4
Grain	Płatki owsiane	0.31 kg (11.8%)	60 %	3
Grain	Płatki pszeniczne	0.31 kg (11.8%)	60 %	3
Grain	Rye Malt	0.157 kg (6%)	63 %	10
Grain	Abbey Malt Weyermann	0.105 kg (4%)	75 %	45
Grain	Weyermann - Carapils	0.105 kg (4%)	78 %	4
Grain	Special B Malt	0.06 kg (2.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	20 g	0 min	15 %
Whirlpool	Galaxy	40 g	0 min	15 %
Dry Hop	Galaxy	60 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4637 Amalgamation II - Brett Super Blend	Ale	Liquid	900 ml	The Yeast Bay

## Notes

- Bez wysładazania, dodany starter 2 stopniowy o pojemności 900 ml  
*Sep 17, 2021, 7:48 PM*