

Brett Ale

- 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 |