

# Brett Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.3**
- Style **American Pale Ale**

## 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 **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%)   | 80 %  | 5   |
| Grain | Abbey Castle         | 0.4 kg (8%)  | 80 %  | 45  |
| Grain | Oats, Flaked         | 0.6 kg (12%) | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 13 %       |
| Boil    | Simcoe  | 35 g   | 5 min  | 13.1 %     |
| Boil    | Simcoe  | 65 g   | 0 min  | 13.1 %     |

## Yeasts

| Name                             | Type | Form   | Amount  | Laboratory |
|----------------------------------|------|--------|---------|------------|
| WLP645 - Brettanomyces clausenii | Ale  | Liquid | 1400 ml | White Labs |