

Brett Ale #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.5**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilznieński | 4 kg (80%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (16%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Sorachi Ace | 30 g | 5 min | 10 % |
| Boil | Sorachi Ace | 50 g | 0 min | 10 % |
| Boil | Equinox | 50 g | 0 min | 13.1 % |

Yeasts

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