

## Brett sour ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **4**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.55 kg (85%)	81 %	4
Grain	Oats, Malted	0.3 kg (10%)	80 %	2
Grain	Aroma CastleMalting	0.15 kg (5%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lachancea	Ale	Slant	68 ml	Lallemand
Wyeast XL 3763 Roselare Ale Blend	Ale	Slant	42.5 ml	Wyeast