

## Brett Ale #2

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- 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