

# Brett Ale

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (83.3%)	81 %	4
Grain	Oats, Flaked	0.3 kg (12.5%)	80 %	2
Grain	Abbey Malt Weyermann	0.1 kg (4.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Brettanomyces Blend	Ale	Slant	100 ml	Yeast Bay