

# BRETT ALE

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński                 | 3.5 kg (62.5%) | 81 %  | 4   |
| Grain | Pale Ale Clear Chocie       | 2 kg (35.7%)   | 80 %  | 2   |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (1.8%)  | 72 %  | 236 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 30 g   | 20 min | 10 %       |
| Boil    | Mosaic  | 20 g   | 10 min | 10 %       |
| Boil    | Ahtanum | 20 g   | 5 min  | 4.7 %      |
| Boil    | Ahtanum | 30 g   | 0 min  | 4.7 %      |

## Yeasts

| Name                                | Type | Form   | Amount | Laboratory  |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale  | Liquid | 200 ml | Wyeast Labs |