

# Brett Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (70.2%)	82 %	4
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Melanoiden Malt	0.5 kg (8.8%)	80 %	39
Grain	Strzegom Karmel 30	0.2 kg (3.5%)	75 %	30
Grain	Żytni	0.5 kg (8.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10 %
Whirlpool	Galaxy	20 g	0 min	14.5 %
Whirlpool	Azacca	20 g	0 min	14 %
Whirlpool	Eureka!	10 g	0 min	18 %
Boil	simcoe	20 g	10 min	11.4 %
Boil	Sorachi Ace	20 g	5 min	12.5 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Dry Hop	simcoe	15 g	4 day(s)	11.4 %
Dry Hop	Sorachi Ace	15 g	4 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Slant	300 ml	Wyeast Labs