

Brett sour loch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **11.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilznieński | 1.6 kg (80%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (15%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.1 kg (5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 2 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| lochristi | Ale | Liquid | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|----------|
| Other | Plantarum | 10 g | Primary | 1 day(s) |