

# Brett Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 4.5 kg (83.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.6 kg (11.1%) | 60 %  | 3   |
| Grain | Caramel Pale   | 0.3 kg (5.6%)  | 77 %  | 8   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 15 g   | 60 min | 12 %       |
| Aroma (end of boil) | Mosaic | 25 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Mosaic | 60 g   | 0 min  | 12 %       |

## Yeasts

| Name                                | Type | Form   | Amount  | Laboratory |
|-------------------------------------|------|--------|---------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale  | Liquid | 1000 ml | White Labs |