

# Brett Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	5
Grain	Abbey Castle	0.2 kg (5.4%)	80 %	45
Grain	Oats, Flaked	0.5 kg (13.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	1 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - <i>Brettanomyces bruxellensis</i>	Ale	Liquid	1400 ml	White Labs