

## Brett sour loch

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- 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)