

# American Brett Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **9.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (95.2%)	81 %	6
Grain	Crystal medium 300 fawcett	0.1 kg (4.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Idaho Gem	50 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Slant	1 ml	---