

# Brett Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

## 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	92P2/4 (RPA)	15 g	60 min	14.4 %
Boil	92P2/4 (RPA)	10 g	10 min	14.4 %
Boil	Southern Star (RPA)	25 g	5 min	15.8 %