

Brett Ale II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **33 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **35.2C**
- Add grains
- Keep mash **45 min** at **33C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (62.5%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (20.8%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Fawcett - Brown	0.2 kg (2.8%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Citra	100 g	2 min	13.5 %
Hop stand 78 stopni				

Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay - Lochristi Brettanomyces Blend	Ale	Slant	150 ml	White Labs