

# Brett to be Wild

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	6
Grain	Briess - Wheat Malt, White	1 kg (18.2%)	85 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	50 g	25 min	3 %
Boil	Nectaron	20 g	10 min	12 %
Whirlpool	Nectaron	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	70 ml	White Labs