

## #22 Brett Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **8.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 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	5 kg (94.2%)	80 %	5
Grain	Special B Malt	0.16 kg (3%)	65.2 %	315
Grain	Carahell	0.15 kg (2.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	15 min	4 %
Boil	Fuggles	30 g	60 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces bruxellensis Trois Vrai	Ale	Liquid	1000 ml	---