

# Brett Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **21**
- SRM **5.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (60.5%)	80 %	4
Grain	Pszeniczny	0.53 kg (13.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.42 kg (10.6%)	75 %	45
Grain	Strzegom Monachijski typ I	0.22 kg (5.5%)	79 %	16
Grain	Płatki jęczmienne	0.2 kg (5%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 527	10 g	50 min	13 %
Boil	ADHA 527	15 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomycesl Blend	Ale	Liquid	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	10 min