

Brett Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **3.1**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (37.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (12.5%) | 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 % |