

Pinapple Brett Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 3 |
| Grain | Weyermann - Carapils | 0.4 kg (10%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.2 kg (5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |
| Boil | Centennial | 30 g | 1 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Amalgamation | Ale | Slant | 80 ml | Wyeast |