

# Brett Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **3.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.21 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **42.4C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (40%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary z Twojegobrowaru	100 g	90 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	6000 g	Secondary	45 day(s)