

Brett Ale #27

- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **0 %**
- Size with trub loss **48 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **39.4 liter(s)** of **76C** water or to achieve **58.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (55.8%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (14.4%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (9.6%)	79 %	16
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (4.8%)	78 %	5
Grain	Strzegom Karmel 30	0.3 kg (2.9%)	75 %	30
Grain	Strzegom Wiedeński	0.8 kg (7.7%)	79 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	16.8 %
Boil	Simcoe	12 g	30 min	13.6 %
Boil	Citra	12 g	30 min	13.3 %
Aroma (end of boil)	Simcoe	12 g	15 min	13.6 %
Aroma (end of boil)	Citra	12 g	15 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Beersel Brettanomyces	Ale	Liquid	100 ml	---
Lochristi Brettanomyces	Ale	Liquid	100 ml	---

Notes

- 29 litrów z Beersel Brettanomyces
19 litrów z Lochristi Brettanomyces
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