

Brett Ale II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **33 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **35.2C**
- Add grains
- Keep mash **45 min** at **33C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20.8%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Fawcett - Brown | 0.2 kg (2.8%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Whirlpool | Citra | 100 g | 2 min | 13.5 % |
| Hop stand 78 stopni | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| The Yeast Bay - Lochristi Brettanomyces Blend | Ale | Slant | 150 ml | White Labs |