

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