

WFP - Brett Ale no.3. Old Ale

- Gravity **18 BLG**
- ABV ---
- IBU **27**
- SRM **15.1**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	4.15 kg (46.6%)	81 %	4
Grain	Fawcett Amber	1 kg (11.2%)	70 %	125
Grain	Fawcett - Pale Caramalt	0.5 kg (5.6%)	72.8 %	15
Grain	Fawcett - Mild Malt	2 kg (22.5%)	80 %	8
Grain	Castle Malting - Special B	0.25 kg (2.8%)	70 %	350
Liquid Extract	Honey	1 kg (11.2%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %
Boil	Willamette	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Brett Super Blend	Ale	Liquid	100 ml	The Yeast Bay