

# 100% brett

- Gravity **13.6 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type        | Name                       | Amount         | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain       | Briess - Pale Ale Malt     | 3 kg (62.5%)   | 80 %  | 7   |
| Grain       | Płatki owsiane             | 1 kg (20.8%)   | 85 %  | 3   |
| Dry Extract | WES ekstrakt słodowy jasny | 0.8 kg (16.7%) | 80 %  | --- |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 20 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | Galaxy   | 10 g   | 15 min | 15 %       |
| Aroma (end of boil) | Galaxy   | 20 g   | 0 min  | 15 %       |

## Yeasts

| Name                                | Type | Form  | Amount | Laboratory  |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale  | Slant | 20 ml  | Wyeast Labs |