

# Brett ale

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **5.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp 648	Ale	Liquid	1500 ml	Whitelabs