

# Fruit Brett Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **6.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **32 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **32 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (47.5%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.7 kg (11.9%)	78 %	20
Grain	Strzegom Monachijski typ I	1.3 kg (22%)	79 %	16
Grain	Abbey Malt Weyermann	0.5 kg (8.5%)	75 %	45
Grain	Płatki owsiane	0.6 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	9.5 %
Aroma (end of boil)	Marynka	19 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Blend	Ale	Slant	200 ml	The Yeast Bay

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Agrest	850 g	Secondary	7 day(s)
Other	Czerwone porzeczki	1100 g	Secondary	7 day(s)