

W022 - Fruit Brett Ale

- Gravity **12.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt Organic	4 kg	81 %	9
Grain	Viking Wheat Malt	1 kg	84 %	15
Grain	Oats, Flaked	0.3 kg	80 %	4
Grain	Fruit - Passion fruit	0 kg	21 %	-1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Bruxellensis Trois	Ale	Liquid	ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Morele	1 g	Secondary	10 day(s)
Spice	Wiśnie	1 g	Secondary	10 day(s)
Spice	Maliny	0.9 g	Secondary	10 day(s)

Spice	Marakuja	375 g	Secondary	10 day(s)
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