

# WFP - Brett Ale no.1. Belgian Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **13**
- SRM **4.4**
- Style **Belgian Specialty 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (76.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.5 kg (7.7%)	80 %	6
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	3 %

## Yeasts

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