

#22 Brett Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **8.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (94.2%) | 80 % | 5 |
| Grain | Special B Malt | 0.16 kg (3%) | 65.2 % | 315 |
| Grain | Carahell | 0.15 kg (2.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4 % |
| Boil | Fuggles | 30 g | 60 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP648 Brettanomyces bruxellensis Trois Vrai | Ale | Liquid | 1000 ml | --- |