

## #93 Fruit Brett Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **6.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **66.2 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (41.9%)	85 %	4
Grain	BESTMALZ - Best Heidelberg	0.9 kg (13.7%)	80.5 %	3
Grain	Płatki owsiane	0.8 kg (12.2%)	85 %	3
Grain	Strzegom Monachijski typ I	0.7 kg (10.7%)	79 %	16
Grain	Abbey Malt Weyermann	0.6 kg (9.1%)	75 %	45
Grain	Cara Blonde - Castle Malting	0.5 kg (7.6%)	78 %	20
Grain	Strzegom Wiedeński	0.315 kg (4.8%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	45 min	11 %
Aroma (end of boil)	lunga	16 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Brettanomyces Lochristi	Ale	Slant	100 ml	The Yeast Bay
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### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min
Other	Truskawki mrozone	1800 g	Secondary	30 day(s)