

# American Brett Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **9.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Simpsons - Maris Otter     | 2 kg (95.2%)  | 81 %   | 6   |
| Grain | Crystal medium 300 fawcett | 0.1 kg (4.8%) | 65.2 % | 315 |

## Hops

| Use for   | Name      | Amount | Time  | Alpha acid |
|-----------|-----------|--------|-------|------------|
| Whirlpool | Idaho Gem | 50 g   | 5 min | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Amalgamation | Ale  | Slant | 1 ml   | ---        |