

# Brett Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.1**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.5 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 | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Oats, Flaked         | 0.5 kg (9.1%) | 80 %  | 2   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | 92P2/4 (RPA)        | 15 g   | 60 min | 14.4 %     |
| Boil    | 92P2/4 (RPA)        | 10 g   | 10 min | 14.4 %     |
| Boil    | Southern Star (RPA) | 25 g   | 5 min  | 15.8 %     |