

## Brett Ale II

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **33 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **35.2C**
- Add grains
- Keep mash **45 min** at **33C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (62.5%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1.5 kg (20.8%) | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.9%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (6.9%)  | 85 %  | 3   |
| Grain | Fawcett - Brown      | 0.2 kg (2.8%)  | 72 %  | 180 |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Whirlpool           | Citra                  | 100 g  | 2 min  | 13.5 %     |
| Hop stand 78 stopni |                        |        |        |            |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--|------|-------|--------|------------|
| The Yeast Bay - Lochristi<br>Brettanomyces Blend | Ale  | Slant | 150 ml | White Labs |