

# Brett Belgian Ale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **6**
- SRM **5.1**
- Style **Belgian Specialty 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 **8 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **80 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.1%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (44.2%)	79 %	10
Grain	Abbey Malt Weyermann	0.15 kg (2.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	120 ml	Fermentum Mobile
Melange	Ale	Liquid	50 ml	The Yeast Bay