

# Troix vroit brett ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (72.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16
Grain	Pszeniczny	0.8 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Troix vroit brett blend	Ale	Slant	300 ml	Yb

## Extras

Type	Name	Amount	Use for	Time
Other	Owoce	1600 g	Secondary	30 day(s)