

## WFP - Brett Ale no.3. Old Ale

- Gravity **18 BLG**
- ABV ---
- IBU **27**
- SRM **15.1**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **27.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount          | Yield  | EBC |
|----------------|----------------------------|-----------------|--------|-----|
| Grain          | Fawcett - Golden Promise   | 4.15 kg (46.6%) | 81 %   | 4   |
| Grain          | Fawcett Amber              | 1 kg (11.2%)    | 70 %   | 125 |
| Grain          | Fawcett - Pale Caramalt    | 0.5 kg (5.6%)   | 72.8 % | 15  |
| Grain          | Fawcett - Mild Malt        | 2 kg (22.5%)    | 80 %   | 8   |
| Grain          | Castle Malting - Special B | 0.25 kg (2.8%)  | 70 %   | 350 |
| Liquid Extract | Honey                      | 1 kg (11.2%)    | 75 %   | 2   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 50 g   | 60 min | 5 %        |
| Boil    | Willamette | 50 g   | 15 min | 5 %        |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory    |
|--------------------------------|------|--------|--------|---------------|
| Amalgamation Brett Super Blend | Ale  | Liquid | 100 ml | The Yeast Bay |