

## #93 Fruit Brett Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **6.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **66.2 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Pszeniczny                   | 2.75 kg (41.9%) | 85 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg   | 0.9 kg (13.7%)  | 80.5 % | 3   |
| Grain | Płatki owsiane               | 0.8 kg (12.2%)  | 85 %   | 3   |
| Grain | Strzegom Monachijski typ I   | 0.7 kg (10.7%)  | 79 %   | 16  |
| Grain | Abbey Malt Weyermann         | 0.6 kg (9.1%)   | 75 %   | 45  |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (7.6%)   | 78 %   | 20  |
| Grain | Strzegom Wiedeński           | 0.315 kg (4.8%) | 79 %   | 10  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 22 g   | 45 min | 11 %       |
| Aroma (end of boil) | lunga | 16 g   | 15 min | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |       |        |               |
|----------------------------|-----|-------|--------|---------------|
| Brettanomyces<br>Lochristi | Ale | Slant | 100 ml | The Yeast Bay |
|----------------------------|-----|-------|--------|---------------|

### Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Fining | WhirlFloc         | 2.5 g  | Boil      | 12 min    |
| Other  | Truskawki mrozone | 1800 g | Secondary | 30 day(s) |