

# Brett Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (90.9%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.5 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %
Boil	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Liquid	150 ml	---