

# Brett Ale III

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.9%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Weyermann - Carapils	0.4 kg (5.6%)	78 %	4
Grain	Płatki pszeniczne	0.3 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9.5 %
Boil	Marynka	15 g	60 min	10 %
Boil	Oktawia	10 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4641 Amalgamation II	Ale	Liquid	35 ml	White Labs
Starter około 7-8 dni				