

Brett to be Wild

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 6 |
| Grain | Briess - Wheat Malt, White | 1 kg (18.2%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Wai-iti | 50 g | 25 min | 3 % |
| Boil | Nectaron | 20 g | 10 min | 12 % |
| Whirlpool | Nectaron | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
| WLP650 - Brettanomyces bruxellensis | Ale | Liquid | 70 ml | White Labs |