W022 - Fruit Brett Ale

- Gravity 12.3 BLG
- ABV 5.5 %
- IBU **11**
- SRM 7.1

Batch size

- Expected quantity of finished beer 26 liter(s)
- Trub loss 0 %
- Size with trub loss 26 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 29.6 liter(s)

Mash information

- Mash efficiency 78 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 15.9 liter(s)
- Total mash volume 21.2 liter(s)

Steps

- Temp 69 C, Time 60 min
 Temp 75 C, Time 10 min

Mash step by step

- Heat up 15.9 liter(s) of strike water to 77.2C
- Add grains
- Keep mash 60 min at 69C
- Keep mash 10 min at 75C
- Sparge using 19 liter(s) of 76C water or to achieve 29.6 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt Organic	4 kg	81 %	9
Grain	Viking Wheat Malt	1 kg	84 %	15
Grain	Oats, Flaked	0.3 kg	80 %	4
Grain	Fruit - Passion fruit	0 kg	21 %	-1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	60 min	11 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Brettanomyces Bruxellensis Trois	Ale	Liquid	ml	White Labs

Extras

Туре	Name	Amount	Use for	Time
Spice	Morele	1 g	Secondary	10 day(s)
Spice	Wiśnie	1 g	Secondary	10 day(s)
Spice	Maliny	0.9 g	Secondary	10 day(s)

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