

85. Ananas Brett Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (76.8%)	81 %	4
Grain	Płatki pszeniczne	1 kg (17.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Liquid	1000 ml	Fermentis

Notes

- Świeży ananas na cichą. ok 6 litrów pulpy zrobionej własnoręcznie.
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