

#42 Table Brett

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **8**
- SRM **6.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.5 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **2.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 0.78 kg (89.7%) | 81 % | 4 |
| Grain | Special B Malt | 0.03 kg (3.4%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.03 kg (3.4%) | 79 % | 45 |
| Grain | Strzegom Monachijski typ II | 0.03 kg (3.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-------|------------|
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 5 min | 7.7 % |
| Whirlpool | Mandarina Bavaria | 20 g | 0 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|----------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 20.57 ml | Fermentum Mobile |
| WLP4641 Amalgamation Blend #2 | Ale | Slant | 10.29 ml | The Yeast Bay |

Notes

- Planowanie zatarcie świeżej porcji brzezki z jasnego srodu dobrze wpływającego na pianę (może

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

pszeniczny), na podbicie ekstraktu.

Table Brett w wykonaniu Pinty

ekstrakt: 9,0 °Plato
alkohol: 3,5
IBU: 19

Składniki: woda, słody jęczmienne i pszeniczne Weyermann®: pilzneński, wiedeński, pszeniczny jasny;
chmiele: (USA) Citra®, Centennial, Mosaic™, Cascade; drożdże: The Yeast Bay Amalgamation Brett Blend,
oraz Wallonian Farmhouse

Surowce dla PINTY dostarcza Browamator®.
Oct 22, 2020, 9:19 PM