

# AMERICAN BRETT WHEAT 11 Blg # 20

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	10 g	70 min	7.7 %
Boil	Willamette	15 g	45 min	5 %
Boil	Vanguard	15 g	45 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces lambicus	Ale	Liquid	50 ml	Wyeast Labs

## Notes

- Drożdże zebrane z własnej plantacji winogron.  
*Oct 25, 2018, 12:43 PM*