

Berbretta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (38.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (38.5%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |
| Adjunct | Pszenica niestodowana | 1 kg (15.4%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|---------------|
| WLP4637 Amalgamation - Brett Super Blend | Ale | Liquid | 100 ml | The Yeast Bay |