

brett

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **1**
- SRM **3.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (20%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 1 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP648 Brettanomyces Bruxellensis Trois Vrai | Ale | Liquid | 1400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 2000 g | Secondary | --- |
| Flavor | Pulpa z moreli | 1000 g | Secondary | 14 day(s) |