

WLP4613 Brett Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.7**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **80C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking malt Pale Ale | 1.5 kg (55.6%) | 80 % | 5 |
| Grain | Steinbach Słod Wędzony Bukiem | 0.2 kg (7.4%) | 80 % | 5 |
| Grain | Bestmalz Pszeniczny Jasny | 1 kg (37%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------------|
| US-05 | Ale | Dry | 11 g | Fermentis Safale |
| WLP4613 Brussels Brettanomyces Blend | Ale | Liquid | 35 ml | White Labs |

dodane po fermentacji, w szklanym fermentorze

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
|--------|-----------|-----|------|-------|

Notes

- jeśli będzie dobre, to 4l pójdą do szklanego galonu z wiśniami- 1kg
Aug 25, 2021, 12:31 PM