brett weizen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **---**
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.25 kg *(29.8%)*	80 %	8
Grain	Pszeniczny	1.25 kg *(29.8%)*	85 %	4
Adjunct	Winogrona ciemne mołdawskie	1.7 kg *(40.5%)*	20 %	---

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile
WLP4613	Ale	Slant	100 ml	własne

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