

Brett Phantasm Test

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	80 %	4
Grain	Płatki pszeniczne	0.9 kg (16.7%)	60 %	3
Grain	Pszeniczny	0.5 kg (9.3%)	83 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Dry Hop	HBC 685	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 BB Trois Vrai	Ale	Liquid	500 ml	White Labs
Lutra	Ale	Slant	50 ml	Blend własny

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas Mlekowy	5 g	Mash	60 min
Other	Pożywka	2 g	Boil	10 min
Other	SpringFerm	0.5 g	Boil	10 min
Flavor	Phantasm	4 g	Boil	0 min

Notes

- Brak modyfikacji wody, jedynie korekta pH zacieru na 5.3 i karetką brzezki nastawnej na 5.1.
Fermentacja w obu przypadkach zadanie drożdży w 20°C i fermentacja w temp pokojowej
Phantasm dodany na Flame Out, 4g/l brzezki
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