

## 21 owocowe brett ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 4 kg (62.5%)  | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1 kg (15.6%)  | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (15.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.4 kg (6.3%) | 60 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Marynka  | 40 g   | 60 min | 8.4 %      |
| Boil      | Marynka  | 20 g   | 5 min  | 8.4 %      |
| Boil      | Oktawia  | 10 g   | 5 min  | 8.3 %      |
| Boil      | Izabela  | 10 g   | 5 min  | 6.8 %      |
| Whirlpool | Marynka  | 50 g   | 10 min | 8.4 %      |
| Whirlpool | Oktawia  | 40 g   | 10 min | 8.3 %      |
| Whirlpool | Izabella | 40 g   | 10 min | 6.8 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory     |
|---------------------------------|------|-------|--------|----------------|
| suburban brett - imperial yeast | Ale  | Slant | 300 ml | Imperial Yeast |

### Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Flavor | Rabarbar | 1000 g | Boil    | 0 min |

### Notes

- 09.11.2021 - 16 Brix, 23 l.  
Whirlpool - od początku rabarbar w worku (1 kg) następnie hapstand w 60 C - 45 min.  
Nov 9, 2021, 2:00 PM