

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