

# brett

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **1**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Pilzneński         | 3 kg (60%) | 81 %  | 4   |
| Grain | Płatki owsiane     | 1 kg (20%) | 60 %  | 3   |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 %  | 10  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 1 g    | 30 min | 11 %       |

## Yeasts

| Name  | Type | Form   | Amount  | Laboratory |
|---|------|--------|---------|------------|
| WLP648<br>Brettanomyces<br>Bruxellensis Trois<br>Vrai | Ale  | Liquid | 1400 ml | White Labs |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 2000 g | Secondary | ---       |
| Flavor | Pulpa z moreli  | 1000 g | Secondary | 14 day(s) |