

# Brett IPA/Fruit bret Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Whirlpool	Sabro	50 g	0 min	10 %
Dry Hop	sabro	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay Amalgamation Blend II	Ale	Liquid	1500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wisnie i maliny	2 g	Secondary	30 day(s)

## Notes

- Warka zostanie podzielona na dwa wiadra po 15l.

15l- czysta fermentacja z dodatkiem Sabro

15l\_ fermentacja z dodatkiem 2kg owoców

*Mar 9, 2019, 11:03 AM*