

table brett

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **5**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.6 kg (72.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (22.7%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 3 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP645 - <i>Brettanomyces clausenii</i> | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Other | Wiśnie | 700 g | Secondary | 21 day(s) |
| Other | Kostki średnio opiekane | 14 g | Secondary | 21 day(s) |
| Flavor | Mango pure | 850 g | Secondary | 21 day(s) |

Notes

- Rozdzielone na pół do jednej części wiśnie i kostki, do drugiej mango.
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