

## 21 owocowe bret 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