

bretki

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (83.3%) | 79 % | 6 |
| Grain | vienna | 0.4 kg (7.4%) | 75 % | 3 |
| Grain | acidulated | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | sterling | 35 g | 90 min | 5.3 % |
| Boil | sterling | 10 g | 0 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| wlp650 | Wine | Liquid | 35 ml | --- |

Notes

- 1 Brettanomyces bruxellensis culture, Wyeast 3112 (B. bruxellensis) or White Labs WLP650 (B. bruxellensis) yeast
- 2 Brettanomyces lambicus culture, Wyeast 3526 (B. lambicus) or White Labs WLP653 (B. lambicus)
- 3 Lactobacillus delbrueckii culture or Wyeast 4335 (L. delbrueckii) bacteria

As homebrewers we can easily obtain at least five different strains of Brettanomyces. White Labs sells cultures they call B. bruxellensis, B. lambicus and B. clausenii, while Wyeast sells cultures they call B. bruxellensis and B. lambicus. The characteristics of these yeasts will vary depending on whether you pitch a small amount into a mixed fermentation or grow up a large starter for a mostly or entirely Brett-driven fermentation.

White Labs says their clausenii strain produces a pineapple-like aroma and shows a “low intensity” of Brett character, with their bruxellensis and lambicus showing progressively more Brett character. In a mixed fermentation, their lambicus strain produces the typical lambic “funk.”

Wyeast says their bruxellensis strain produces the classic sweaty horsehair character when used in a lambic fermentation. Their lambicus strain has a “pie cherry-like” note.

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