

# bretki

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- 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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