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

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg <i>(83.3%)</i>	79 %	6
Grain	vienna	0.4 kg <i>(7.4%)</i>	75 %	3
Grain	acidulated	0.5 kg <i>(9.3%)</i>	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	Туре	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. claussenii, 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 claussenii 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. Oct 8, 2017, 3:48 PM