

# Sour brett

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **85 C**, Time **10 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **85C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pilzneński	1.9 kg (74.5%)	81 %	4
Grain	Weyermann Zakwaszający	0.65 kg (25.5%)	80 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4613+be-137	Ale	Slant	1000 ml	---
gęstwa po mieszance wpl4613 i be-134, wlane do balona po muscat saison				

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1200 g	Secondary	120 day(s)