

# Sour red brett

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **6**
- SRM **14.4**
- Style **Flanders Red Ale**

## 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 **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.8%)	79 %	16
Grain	Płatki owsiane	1.2 kg (21.3%)	85 %	3
Grain	Special B Malt	0.12 kg (2.1%)	65.2 %	315
Grain	Caramunich® typ I	0.21 kg (3.7%)	73 %	80
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp 648	Ale	Slant	900 ml	White labs

## Extras

Type	Name	Amount	Use for	Time
Other	Bakterie	10 g	Mash	24 min