

#42 Table Brett

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **8**
- SRM **6.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.5 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **2.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.78 kg (89.7%)	81 %	4
Grain	Special B Malt	0.03 kg (3.4%)	65.2 %	315
Grain	Biscuit Malt	0.03 kg (3.4%)	79 %	45
Grain	Strzegom Monachijski typ II	0.03 kg (3.4%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	7.7 %
Whirlpool	Mandarina Bavaria	20 g	0 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	20.57 ml	Fermentum Mobile
WLP4641 Amalgamation Blend #2	Ale	Slant	10.29 ml	The Yeast Bay

Notes

- Planowanie zatarcie świeżej porcji brzeczki z jasnego słodu dobrze wpływającego na pianę (może

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

pszeniczny), na podbicie ekstraktu.

Table Brett w wykonaniu Pinty

ekstrakt: 9,0 °Plato
alkohol: 3,5
IBU: 19

Składniki: woda, słody jęczmienne i pszeniczne Weyermann®: pilzneński, wiedeński, pszeniczny jasny;
chmiele: (USA) Citra®, Centennial, Mosaic™, Cascade; drożdże: The Yeast Bay Amalgamation Brett Blend,
oraz Wallonian Farmhouse

Surowce dla PINTY dostarcza Browamator®.
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