

BRETT ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Pilznieński | 1.57 kg (60%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.31 kg (11.8%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.31 kg (11.8%) | 60 % | 3 |
| Grain | Rye Malt | 0.157 kg (6%) | 63 % | 10 |
| Grain | Abbey Malt Weyermann | 0.105 kg (4%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.105 kg (4%) | 78 % | 4 |
| Grain | Special B Malt | 0.06 kg (2.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Sabro | 20 g | 0 min | 15 % |
| Whirlpool | Galaxy | 40 g | 0 min | 15 % |
| Dry Hop | Galaxy | 60 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|---------------|
| WLP4637 Amalgamation II - Brett Super Blend | Ale | Liquid | 900 ml | The Yeast Bay |

Notes

- Bez wysładazania, dodany starter 2 stopniowy o pojemności 900 ml
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