

# Berbretta

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Adjunct	Pszenica niestodowana	1 kg (15.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	20 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4637 Amalgamation - Brett Super Blend	Ale	Liquid	100 ml	The Yeast Bay