

# brett

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **1**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	1400 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	2000 g	Secondary	---
Flavor	Pulpa z moreli	1000 g	Secondary	14 day(s)