

## Brett sour 2.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Słód owsiany Fawcett	0.25 kg (10%)	61 %	5
Grain	Słód pszeniczny Bestmalz	0.25 kg (10%)	82 %	5
Grain	Płatki pszeniczne	0.25 kg (10%)	85 %	3
Grain	Płatki owsiane	0.25 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	5 g	60 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Slant	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min

Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	Owoce leśne	1500 g	Secondary	14 day(s)