

# FESTBRETT

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **25.2**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss --- %
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66%)	80 %	4
Grain	Płatki jęczmienne	0.6 kg (11.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (11.3%)	85 %	3
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400
Grain	Weyermann - Carafa I special	0.1 kg (1.9%)	70 %	690
Grain	Weyerman - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	19 g	60 min	11 %
Boil	Styrian Golding	40 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Liquid	2000 ml	Wyeast Labs