

FESTBRETT

- 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 |