

# Hoppy Brett Farmhouse Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **5.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.5 kg (53.6%)	79 %	4
Grain	Płatki pszeniczne	0.3 kg (10.7%)	85 %	3
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Grain	Płatki owsiane	0.1 kg (3.6%)	85 %	3
Grain	Biscuit Malt	0.3 kg (10.7%)	79 %	45
Grain	Vienna Malt	0.3 kg (10.7%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Huell Melon	25 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	10 g	Danstar

Gęstwa Brett Blend Yeast Bay	Ale	Slant	500 ml	Yeast Bay
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao suche	10 g	Boil	10 min
Other	Pożywka	5 g	Boil	10 min
Other	Lactol 80%	5 g	Boil	60 min

### Notes

- Blg 12, temperatura 21 stopni.  
 Fermentacja rozpoczęta: 12.2.2018  
 Uwodnione drożdże dodane z około 200ml gęstwy brett blend(po około 4 godzinach)  
 27.04.18 - dodano dregi z:  
 Logsdon Farmhouse Ales Seizoen Brett  
 Zabutelkowane 5.7.2108 - Mogłem wcześniej, zła kalibracja refraktometru. Wzburzona brzezka przy butelkowaniu. W smaku super kwaśne.  
 Feb 13, 2018, 2:02 PM