

# Sezonowe owoce brett sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **6**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (81.1%)	81 %	4
Grain	Płatki owsiane	0.35 kg (18.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2.5 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czereśnie/Maliny/Poziomki/Jagody - coś wybiorę.	300 g	Secondary	21 day(s)
Other	Plantarum	10 g	Primary	1 day(s)

## Notes

- Zakwaszane kettle sour Sanprobi IBS 10 kapsulek przez 22h na 15l brzezki. Ph po zakwaszaniu 3.6  
*Jul 25, 2019, 8:47 PM*