

WLP4613 Brett Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.7**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **80C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pale Ale	1.5 kg (55.6%)	80 %	5
Grain	Steinbach Słod Wędzony Bukiem	0.2 kg (7.4%)	80 %	5
Grain	Bestmalz Pszeniczny Jasny	1 kg (37%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis Safale
WLP4613 Brussels Brettanomyces Blend	Ale	Liquid	35 ml	White Labs

dodane po fermentacji, w szklanym fermentorze

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	5 min
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Notes

- jeśli będzie dobre, to 4l pójdą do szklanego galonu z wiśniami- 1kg
Aug 25, 2021, 12:31 PM