

## Brett\_amber

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **2**
- SRM **22.5**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (55.6%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	Caramel/Crystal Malt - 40L	0.35 kg (7.8%)	74 %	79
Grain	Special B Malt	0.25 kg (5.6%)	65.2 %	315
Grain	Płatki orkiszowe	0.25 kg (5.6%)	80 %	4
Grain	Black (Patent) Malt	0.15 kg (3.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	5 g	60 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	80 ml	White Labs

Wyeast - Brettanomyces lambicus	Ale	Liquid	200 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cherries	3500 g	Secondary	60 day(s)