

Brett Phantasm Test

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (74.1%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.9 kg (16.7%) | 60 % | 3 |
| Grain | Pszeniczny | 0.5 kg (9.3%) | 83 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Dry Hop | HBC 685 | 50 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|--------------|
| WLP648 BB Trois Vrai | Ale | Liquid | 500 ml | White Labs |
| Lutra | Ale | Slant | 50 ml | Blend własny |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|--------------|-------|------|--------|
| Water Agent | Kwas Mlekowy | 5 g | Mash | 60 min |
| Other | Pożywka | 2 g | Boil | 10 min |
| Other | SpringFerm | 0.5 g | Boil | 10 min |
| Flavor | Phantasm | 4 g | Boil | 0 min |

Notes

- Brak modyfikacji wody, jedynie korekta pH zacieru na 5.3 i karetki brzezki nastawnej na 5.1.
Fermentacja w obu przypadkach zadanie drożdży w 20°C i fermentacja w temp pokojowej
Phantasm dodany na Flame Out, 4g/l brzezki
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