

Sour red brett

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **6**
- SRM **14.4**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.8%) | 79 % | 16 |
| Grain | Płatki owsiane | 1.2 kg (21.3%) | 85 % | 3 |
| Grain | Special B Malt | 0.12 kg (2.1%) | 65.2 % | 315 |
| Grain | Caramunich® typ I | 0.21 kg (3.7%) | 73 % | 80 |
| Grain | Carafa III | 0.1 kg (1.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 5 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Wlp 648 | Ale | Slant | 900 ml | White labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Other | Bakterie | 10 g | Mash | 24 min |