

Brett APA

- Gravity **12 BLG**
- ABV ---
- IBU **72**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (72.7%)	79 %	6
Grain	Strzegom pszeniczny	0.7 kg (20.3%)	81 %	5
Grain	zakwaszający	0.12 kg (3.5%)	--- %	---
Grain	caramel pils	0.12 kg (3.5%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	40 min	12.5 %
Boil	Sorachi Ace	20 g	20 min	12.5 %
Boil	Sorachi Ace	20 g	10 min	12.5 %
Dry Hop	Sorachi Ace	40 g	4 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces lambicus	Ale	Liquid	100 ml	Wyeast Labs