

# Lochristi apa\_v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (70.6%)	80 %	7
Grain	Bursztynowy/cookie	0.3 kg (7.1%)	70 %	70
Grain	Pszeniczny	0.95 kg (22.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Chinook	20 g	5 min	10 %
Boil	Chinook	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Brettanomyces Blend THE YEAST BAY	Ale	Liquid	1500 ml	---