Lochristi apa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

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

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg *(47.6%)*	80 %	7
Grain	Płatki owsiane	1 kg *(23.8%)*	85 %	3
Grain	Bursztynowy/cookie	0.2 kg *(4.8%)*	70 %	70
Grain	Płatki pszeniczne	1 kg *(23.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	25 min	13 %
Boil	Chinook	20 g	1 min	13 %

Yeasts

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