

Brett APA #2

- Gravity **11.7 BLG**
- ABV ---
- IBU **37**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.3 kg (73.8%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.85 kg (19%) | 80 % | 6 |
| Grain | Bestmalz zakwaszający | 0.16 kg (3.6%) | --- % | --- |
| Grain | Bestmalz caramel pils | 0.16 kg (3.6%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 50 min | 8.5 % |
| Boil | Centennial | 16 g | 30 min | 8.5 % |
| Boil | Centennial | 14 g | 10 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| s-33 | Ale | Dry | 11.5 g | --- |
| Wyeast - Brettanomyces lambicus | Ale | Liquid | 100 ml | Wyeast Labs |