

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