

Brett APA #3

- Gravity **11.4 BLG**
- ABV ---
- IBU **43**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (70.8%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (21.5%)	80 %	6
Grain	Bestmalz zakwaszający	0.18 kg (3.9%)	--- %	---
Grain	Bestmalz caramel pils	0.18 kg (3.9%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	26 g	50 min	8.5 %
Boil	Centennial	20 g	30 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces lambicus	Ale	Slant	200 ml	Wyeast Labs