

BRETT APA v4 #55

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **82.2 %**
- Liquor-to-grist ratio **3.98 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Bestmalz - pale ale | 2.15 kg (42.7%) | 80.5 % | 6 |
| Grain | Viking - pale ale | 1.45 kg (28.8%) | 79 % | 6 |
| Grain | Bestmalz - pszeniczny | 0.84 kg (16.7%) | 82 % | 4.5 |
| Grain | Płatki pszenne | 0.397 kg (7.9%) | 77 % | 4 |
| Grain | Bestmalz - Caramelpils | 0.2 kg (4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|---------|----------|------------|
| Boil | Warrior | 8 g | 60 min | 14.7 % |
| Aroma (end of boil) | Columbus | 10 g | 20 min | 12.5 % |
| Aroma (end of boil) | Topaz | 10 g | 15 min | 15.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 4.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Galaxy | 15.66 g | 5 min | 14.5 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 13.6 % |
| Dry Hop | Mosaic | 27.7 g | 4 day(s) | 12 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 9.4 % |

| | | | | |
|---------|---------|--------|----------|--------|
| Dry Hop | Citra | 30.6 g | 4 day(s) | 13.6 % |
| Dry Hop | Fuggles | 30.6 g | 4 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Amalgamation Brett Super Blend | Ale | Slant | 150 ml | White Labs |
| starter 7-dniowy 1.1 L | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|---------|-------|
| Water Agent | Gips | 3 g | Mash | --- |
| Fining | irish moss | 3 g | Boil | 5 min |
| Water Agent | kwas mlekowy 80% [ml] | 5.34 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 3.44 g | Mash | --- |
| Water Agent | sól epsom | 2 g | Mash | --- |

Notes

- czyszczenie zapasów chmieli (2016) i rozruszanie 3-m gęstwy Amalgamation YB
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