

Brett APA

- Gravity **12 BLG**
- ABV ---
- IBU **72**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (72.7%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.7 kg (20.3%) | 81 % | 5 |
| Grain | zakwaszający | 0.12 kg (3.5%) | --- % | --- |
| Grain | caramel pils | 0.12 kg (3.5%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 40 min | 12.5 % |
| Boil | Sorachi Ace | 20 g | 20 min | 12.5 % |
| Boil | Sorachi Ace | 20 g | 10 min | 12.5 % |
| Dry Hop | Sorachi Ace | 40 g | 4 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces lambicus | Ale | Liquid | 100 ml | Wyeast Labs |