

## #46 Brett APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (69.8%)	78 %	5
Grain	Strzegom Monachijski typ II	0.35 kg (11.1%)	79 %	22
Grain	Abbey Malt Weyermann	0.25 kg (7.9%)	75 %	45
Grain	Pszeniczny	0.15 kg (4.8%)	85 %	4
Grain	Pszenica niesłodowana	0.2 kg (6.3%)	65 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	12 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Hallertau Blanc	30 g	3 day(s)	11 %
Dry Hop	Huell Melon	30 g	3 day(s)	7.5 %