

## #70 Brett APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount     | Yield  | EBC |
|-------|-----------------|------------|--------|-----|
| Grain | Malteurop Lager | 4 kg (80%) | 82 %   | 3   |
| Grain | Malteurop Wheat | 1 kg (20%) | 86.8 % | 5   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 40 g   | 60 min   | 12 %       |
| Boil    | Cascade | 20 g   | 15 min   | 6.9 %      |
| Boil    | Ahtanum | 50 g   | 0 min    | 3.6 %      |
| Boil    | Cascade | 30 g   | 0 min    | 6.9 %      |
| Dry Hop | Simcoe  | 50 g   | 4 day(s) | 13.2 %     |

### Yeasts

| Name                                | Type | Form  | Amount | Laboratory    |
|-------------------------------------|------|-------|--------|---------------|
| Lochristi<br>brettanomyces<br>blend | Ale  | Slant | 300 ml | THE YEAST BAY |