

#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 brettanomyces blend | Ale | Slant | 300 ml | THE YEAST BAY |