

## Brett APA #2

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- Gravity **11.7 BLG**
- ABV ---
- IBU **37**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.3 kg (73.8%) | 79 %  | 6   |
| Grain | Weyermann pszeniczny jasny | 0.85 kg (19%)  | 80 %  | 6   |
| Grain | Bestmalz zakwaszający      | 0.16 kg (3.6%) | --- % | --- |
| Grain | Bestmalz caramel pils      | 0.16 kg (3.6%) | 79 %  | 5   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 20 g   | 50 min | 8.5 %      |
| Boil    | Centennial | 16 g   | 30 min | 8.5 %      |
| Boil    | Centennial | 14 g   | 10 min | 8.5 %      |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| s-33                            | Ale  | Dry    | 11.5 g | ---         |
| Wyeast - Brettanomyces lambicus | Ale  | Liquid | 100 ml | Wyeast Labs |