

## brett apa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **42.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (77.8%)	80 %	7
Grain	Oats, Flaked	1 kg (11.1%)	80 %	2
Grain	Briess - Carapils Malt	1 kg (11.1%)	74 %	3