

#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