

# Multigrain Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Kasze (gryka, jęczmien, pszenica)	0.75 kg (21.7%)	80 %	10
Grain	Słód diastatyczny	2 kg (58%)	80 %	2
Sugar	Brown Sugar, Light	0.2 kg (5.8%)	100 %	16
Grain	Oats, Flaked	0.5 kg (14.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %
Dry Hop	zula	200 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	4 g	Mash	120 min
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