

# Multibrett Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.15 kg (86%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (4%)	78 %	4
Grain	Žytni	0.25 kg (10%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
All the Brett Omega	Ale	Liquid	100 ml	Omega