

# Multibrett Ale

- 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      |