

# Eksperyment

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Cookie Viking malt	0.5 kg (8.3%)	70 %	40
Grain	Platki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Hallertau Blanc	10 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Ale	Dry	10 g	gozdawa