

# kremowka

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **3.1**
- Style **American Pale 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Corn, Flaked	0.8 kg (15.1%)	80 %	2
Grain	Rice, Flaked	0.4 kg (7.5%)	70 %	2
Grain	Bestmalz Carmel Pils	0.1 kg (1.9%)	75 %	5