

# Krimejl

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.7**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1.9 kg (66.7%) | 80 %  | 4   |
| Grain | Rice, Flaked         | 0.5 kg (17.5%) | 70 %  | 2   |
| Grain | Weyermann - Carapils | 0.2 kg (7%)    | 78 %  | 4   |
| Grain | Pszeniczny           | 0.25 kg (8.8%) | 85 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Izabella             | 10 g   | 28 min | 5.1 %      |
| Boil    | Hallertau Mittelfruh | 10 g   | 28 min | 4.7 %      |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 50 ml  | White Labs |