

# Yellow Mama

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **11.1**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **10 %**
- Size with trub loss **580 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **693 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **439.1 liter(s)**
- Total mash volume **564.6 liter(s)**

## Steps

- Temp **66 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **439.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **379.4 liter(s)** of **76C** water or to achieve **693 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	94.34 kg (75.2%)	80.5 %	6
Grain	Płatki jęczmienne	8.49 kg (6.8%)	85 %	3
Grain	Monachijski	18.87 kg (15%)	80 %	15
Grain	Żytni czekoladowy	3.77 kg (3%)	60 %	720

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	754.72 g	60 min	8 %
Aroma (end of boil)	Northern Brewer	1132.08 g	5 min	8 %
Aroma (end of boil)	Vanguard	566.04 g	5 min	6.5 %
Whirlpool	Vanguard	377.36 g	20 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B23 Steam Lager	Lager	Dry	188.68 g	Bulldog