

oligocream 1

- Gravity **13.6 BLG**
- ABV ---
- IBU **18**
- SRM **3.7**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.1 kg (82.8%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.85 kg (17.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 40 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 150 ml | Fermentum Mobile |