

Słodka niespodzianka

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **7.4**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (3.6%)	79 %	16
Grain	Caramunich	0.2 kg (3.6%)	73 %	80
Grain	Pszeniczny	0.6 kg (10.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11 %
Boil	Jarrylo	10 g	20 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min

Flavor	Śruta kakaowca	200 g	Secondary	7 day(s)
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