

# Majkel

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **4.5**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (87.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile