

Piwo Kremowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **11.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Caramel Pils | 1 kg (15.4%) | 82 % | 5 |
| Grain | Cara Blonde - Castle Malting | 1 kg (15.4%) | 78 % | 20 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (30.8%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Carawheat (GR) | 0.5 kg (7.7%) | 68 % | 120 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (15.4%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Mash | Challenger | 100 g | 60 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|--------|------|--------|
| Other | Laktoza | 1000 g | Boil | 10 min |
|-------|---------|--------|------|--------|