

## Baza do jasnych

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **2.7**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **38.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Płatki owsiane       | 1 kg (15.4%)  | 85 %   | 3   |
| Grain | Briess - Pilsen Malt | 4 kg (61.5%)  | 80.5 % | 2   |
| Sugar | Candi Sugar, Clear   | 1 kg (15.4%)  | 78.3 % | 2   |
| Grain | Strzegom Wiedeński   | 0.5 kg (7.7%) | 79 %   | 10  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 90 min | 12 %       |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |

### Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 0.9 g  | Boil    | 5 min |

### Notes

- Baza do baniaków 70 stopni i stygnięcie. Następnym dniu dodana do dip hop.
  1. Ipa - 100g,
  2. Książęcy - 50g (sypane na oko może ciut mniej niż 50)
  3. Haller tradicon - 40g.(supene na oko)

Powyższe na 3 małe warki po ~10l każda  
*Apr 15, 2021, 5:06 PM*