

kremowka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (75.5%) | 81 % | 4 |
| Grain | Corn, Flaked | 0.8 kg (15.1%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.4 kg (7.5%) | 70 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.1 kg (1.9%) | 75 % | 5 |