

Krimejl

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.7**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (66.7%)	80 %	4
Grain	Rice, Flaked	0.5 kg (17.5%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (7%)	78 %	4
Grain	Pszeniczny	0.25 kg (8.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	28 min	5.1 %
Boil	Hallertau Mittelfruh	10 g	28 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	50 ml	White Labs