

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
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Other	Laktoza	1000 g	Boil	10 min
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