Shake Me Baby On More Time

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.65 kg *(20.9%)*	79 %	6
Grain	Strzegom Pilzneński	0.815 kg *(26.2%)*	80 %	4
Grain	Strzegom Wiedeński	0.5 kg *(16.1%)*	79 %	10
Grain	Strzegom Bursztynowy	0.68 kg *(21.8%)*	70 %	49
Grain	Cara-Pils/Dextrine	0.07 kg *(2.2%)*	72 %	4
Grain	Płatki owsiane	0.4 kg *(12.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	30 g	5 min	9.2 %
Whirlpool	Mandarina Bavaria	30 g	15 min	9.2 %
Dry Hop	Mandarina Bavaria	40 g	5 day(s)	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Laktoza	320 g	Boil	15 min