

# Aska

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- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **5.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.7 %
Boil	Lublin (Lubelski)	10 g	50 min	3.7 %
Boil	Lublin (Lubelski)	20 g	40 min	3.7 %
Boil	Lublin (Lubelski)	10 g	30 min	3.7 %
Boil	Lublin (Lubelski)	10 g	20 min	3.7 %
Boil	Lublin (Lubelski)	10 g	10 min	3.7 %
Boil	Lublin (Lubelski)	10 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Zacieranie infuzyjne -smash  
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