

Baza do jasnych

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **2.7**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **38.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |
| Grain | Briess - Pilsen Malt | 4 kg (61.5%) | 80.5 % | 2 |
| Sugar | Candi Sugar, Clear | 1 kg (15.4%) | 78.3 % | 2 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 90 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 0.9 g | Boil | 5 min |

Notes

- Baza do baniaków 70 stopni i stygnięcie. Następnego dnia dodana do dip hop.
 1. Ipa - 100g,
 2. Książęcy - 50g (sypane na oko może ciut mniej niż 50)
 3. Haller tradicion - 40g.(supene na oko)

Powyższe na 3 małe warki po ~10l każda
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