

# Jak nie jak tak

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.6**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (91.7%)	80 %	4
Grain	Rye, Flaked	0.2 kg (8.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Aroma (end of boil)	Lublin (Lubelski) PH	20 g	5 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 California Lager	Ale	Dry	11 g	Mangrove jacks

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min