

Out of control

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.2**
- 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 **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 **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (87%)	79 %	6
Grain	Płatki owsiane	0.3 kg (13%)	60 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	100 ml	Gozdawa