

# Słabeusz

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **26**
- SRM **6.4**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	1 kg (36.4%)	80 %	4
Grain	Słód Red Ale Strzegom Wiking	0.6 kg (21.8%)	75 %	70
Grain	Płatki owsiane	1 kg (36.4%)	60 %	3
Grain	SŁÓD VIKING KARMELOWY 150	0.1 kg (3.6%)	75 %	150
Grain	Słód Cookie Viking Malt 1kg śrutowany	0.05 kg (1.8%)	--- %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny - szyszki	40 g	40 min	5 %
Aroma (end of boil)	Sybilla własny - szyszki	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Slant	200 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	---
Fining	Mech irlandzki	1 g	Boil	30 min
Flavor	Skórka gorzkiej pomarańczy Curacao 20g suszona	30 g	Boil	15 min