

## 187 kurka

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **21**
- SRM **7.4**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (65.8%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (13.2%)	79 %	6
Grain	Briess - Munich Malt 10L	0.7 kg (9.2%)	77 %	20
Grain	Briess - Wheat Malt, Red	0.7 kg (9.2%)	81 %	5
Grain	Melanoiden Malt	0.2 kg (2.6%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL	20 g	90 min	3.5 %
Boil	Lubelski PL	40 g	30 min	3.5 %
Boil	Lubelski PL	40 g	10 min	3.5 %
Aroma (end of boil)	Lubelski PL	15 g	1 min	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Abbey II	Ale	Liquid	10 ml	Wyeast Labs