

## Baza do jasnych

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- 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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