

Aska

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **5.3**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 50 min | 3.7 % |
| Boil | Lublin (Lubelski) | 20 g | 40 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Zacieranie infuzyjne -smash
Oct 5, 2015, 8:42 PM