

Jak nie jak tak

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.6**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (91.7%) | 80 % | 4 |
| Grain | Rye, Flaked | 0.2 kg (8.3%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | lunga | 5 g | 30 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) PH | 20 g | 5 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|----------------|
| Mangrove Jack's M54 California Lager | Ale | Dry | 11 g | Mangrove jacks |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 1 g | Boil | 5 min |