

Shake Me Baby On More Time

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Strzegom Pale Ale | 0.65 kg (20.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.815 kg (26.2%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (16.1%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 0.68 kg (21.8%) | 70 % | 49 |
| Grain | Cara-Pils/Dextrine | 0.07 kg (2.2%) | 72 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (12.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 5 min | 9.2 % |
| Whirlpool | Mandarina Bavaria | 30 g | 15 min | 9.2 % |
| Dry Hop | Mandarina Bavaria | 40 g | 5 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 320 g | Boil | 15 min |