

# Cinammon apa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (71.4%)	81 %	4
Grain	Płatki owsiane	0.5 kg (17.9%)	85 %	3
Grain	Rice, Flaked	0.3 kg (10.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	80 min	12 %
Whirlpool	Belma	20 g	30 min	9.4 %
Whirlpool	Mosaic	20 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamonem	10 g	Boil	5 min