

Słodka ślicznotka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **7.5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **72 C**, Time **30 min**
- Temp **62 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Weyermann - Melanoiden Malt	1 kg (20%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Challenger	15 g	10 min	7 %
Aroma (end of boil)	Challenger	15 g	1 min	7 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis