

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 |