

Cynamonowy Graf

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **9.1**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (25%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 % | 16 |
| Grain | Weyermann - Carared | 0.5 kg (12.5%) | 75 % | 45 |
| Liquid Extract | sok jabłkowy | 1.5 kg (37.5%) | 10 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Chinook | 12 g | 15 min | 13 % |
| Dry Hop | Amarillo | 15 g | 10 day(s) | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-------|------|--------|
| Spice | Cynamon | 6 g | Boil | 10 min |
| Flavor | Laktoza | 100 g | Boil | 10 min |
| Spice | goździki | 3 g | Boil | 10 min |
| Spice | kardamon | 1 g | Boil | 10 min |
| Spice | imbir | 1 g | Boil | 10 min |