

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
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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