

lody waniliowe

- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **5.3**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **58 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **58C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (40%)	80 %	4
Grain	Pale Malt (2 Row) UK	1.6 kg (35.6%)	78 %	6
Grain	Rice, Flaked	0.8 kg (17.8%)	70 %	2
Sugar	Candi Sugar, Clear	0.25 kg (5.6%)	78.3 %	2
Grain	Strzegom Karmel 150	0.05 kg (1.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	30 min	6.1 %
Aroma (end of boil)	Mount Hood	30 g	10 min	6.4 %
Aroma (end of boil)	Mount Hood	15 g	5 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Flavor	laski vanilli	8 g	Boil	15 min
Flavor	laski vanilli	4 g	Secondary	4 day(s)

Notes

- 75g glukozy do refermentacji
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