

# Coconut Cream Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **4.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **69 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale Low Colour MARIS OTTER	0.75 kg (31.9%)	81 %	6
Grain	BESTMALZ - Best Pilsen	0.75 kg (31.9%)	80.5 %	4
Grain	Corn, Flaked	0.25 kg (10.6%)	80 %	2
Grain	Rice, Flaked	0.25 kg (10.6%)	70 %	2
Grain	Strzegom Bursztynowy	0.1 kg (4.3%)	70 %	49
Grain	Cara-Pils/Dextrine	0.15 kg (6.4%)	72 %	4
Grain	Castlemalting - Cara Clair	0.1 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	25 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis
Użyte będą tylko jedno drożdże				

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.63 g	Boil	15 min
Tabletka ma 2.5 g. Na 20l idzie pół tabletki. pH powinno być 5.0-5.5				
Water Agent	Kwas mlekowy	1 g	Boil	60 min
Od początku gotowania				
Fining	Żelatyna	1 g	Secondary	5 day(s)
24h przed butelkowaniem				