

# 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 |