

# Słodka ślicznotka

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **7.5**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **77 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Weyermann - Carapils        | 1 kg (20%) | 78 %  | 4   |
| Grain | Viking Pale Ale malt        | 3 kg (60%) | 80 %  | 5   |
| Grain | Weyermann - Melanoiden Malt | 1 kg (20%) | 81 %  | 53  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Amarillo   | 20 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Challenger | 15 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Challenger | 15 g   | 1 min    | 7 %        |
| Dry Hop             | Amarillo   | 30 g   | 7 day(s) | 9.5 %      |

## Yeasts

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