

Cupid's Confectionery Cream Ale - Strawberry White Choco Ale -

Experimental Beer

Author: BeerBuds Greece

Type: All Grain

IBU : 9 (Tinseth)
 BU/GU : 0.18
 Color : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.047
 Total Gravity : 1.048
 Final Gravity : 1.009

Fermentables (6.1 kg)

3.5 kg - Thracian Pale Ale 5.5 EBC (57.4%)
 1 kg - Corn, Flaked 2.6 EBC (16.4%)
 800 g - Secondary - Strawberry (mash) 0 EBC (...
 500 g - Thracian Vienna 8.5 EBC (8.2%)
 300 g - BEST Melanoidin 70 EBC (4.9%)

Hops (26 g)

30 min - 26 g - Saaz - 4.5% (9 IBU)

Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)
 Mash - 3 g - Epsom Salt (MgSO4)
 Mash - 3 g - Gypsum (CaSO4)
 Mash - 3 ml - Phosphoric Acid 85%
 Secondary - 15 ml - Vanilla extract
 Secondary - 100 g - White Chocolate

Yeast

1 pkg - Fermentis Safale American US-05

BrewZilla / RoboBrew 35L

Batch Size : 25 L
 Boil Size : 29.63 L
 Post-Boil Vol : 28.13 L

Mash Water : 19.9 L
 Sparge Water : 13.31 L
 Boil Time : 30 min
 Total Water : 33.21 L



11 EBC

Brewhouse Efficiency: 75%
 Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
 66 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 4 days - Secondary

Water Profile

argiroupoli water (Style - General)
 Ca 96 Mg 14 Na 2 Cl 50 SO 98 HCO 155

SO/Cl ratio: 2
 Mash pH: 5.34

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Preparation of the white chocolate extract:

In a container, place 100g of white chocolate chunks, cover them with gin, seal the container, and let it sit for 1-2 weeks. Freeze the mixture before straining with a strainer and add the extract to the fermented wort for 4 days as a dry hop addition. While there are techniques available to extract essential oils and flavors from white chocolate while minimizing fats and oils that affect head retention in beer, we haven't explored them yet. Surprisingly, our beer's head retention turned out well without any intervention.

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Recipe Notes

Also add the strawberry mash as a dry hop for 4 days.

-We suggest using around 2kg of strawberry mash and approximately 0.5kg (or a similar amount) to achieve a fuller and more pronounced taste. With our ratio, we had slight taste of the strawberry and the flavor of the white chocolate was absent.

-Another suggestion is to add 0.5kg of honey at flameout. This addition can slightly increase the alcohol content by 0.5-1% and may impart a subtle hint of flavor to the beer.

-Optional suggestion (non-vegan): Consider adding lactose for additional sweetness and creaminess (50g maybe?).

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