

# ALECREME

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- Gravity **11 BLG**
- ABV ---
- IBU **39**
- SRM **6.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2 kg (50%)	80 %	5
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Melanoiden Malt	1 kg (25%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	50 g	60 min	6.1 %
Dry Hop	Dr Rudi	50 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	1000 ml	Fermentum Mobile