

Cream Ale 2.0

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.8**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	2.8 kg (84.8%)	81 %	4
Grain	Rice, Flaked	0.4 kg (12.1%)	70 %	2
Grain	Cara Clair (carapils) (Castle)	0.1 kg (3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla PH 2019	15 g	20 min	6.2 %
Aroma (end of boil)	Sybilla PH 2019	10 g	10 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	3 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min