

## Cream Ale 2.0

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- 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  |