

Cream ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **23**
- SRM **5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|---------------|-------|-----|
| Grain | Słód Pale Ale | 5 kg (90.9%) | 85 % | 5.5 |
| Adjunct | Grysik kkukurydziany (kleikowany) | 0.5 kg (9.1%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 50 min | 8.5 % |
| Aroma (end of boil) | Mount Hood | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 8.5 % |
| Aroma (end of boil) | Mount Hood | 10 g | 5 min | 4.5 % |

Yeasts

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

Notes

- description: A classic american ale, this beer is light, crisp and very refreshing on a warm summer's day. The subtle citrus aromas are perfectly balanced by a clean, neutral finish.

side-notes:

well carbonated (2.6-3.2 vols)

use bottled water, hard tap water not advised

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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.