

Cream Ale weselne #1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **2.7**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **69 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (90.9%)	80.5 %	2
Grain	Rice, Flaked	0.5 kg (9.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Magnum	10 g	50 min	13.5 %

Yeasts

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