

Creme

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (56.8%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (34.1%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, White | 0.4 kg (9.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 11.8 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 3 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-------|------|--------|
| Flavor | Rodzynki | 100 g | Boil | 15 min |
|--------|----------|-------|------|--------|