

## #27 Cream Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.8**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type    | Name                          | Amount          | Yield | EBC |
|---------|-------------------------------|-----------------|-------|-----|
| Grain   | Słodownia Strzegom - pale ale | 3.75 kg (78.9%) | 79 %  | 6   |
| Grain   | Carapils                      | 0.25 kg (5.3%)  | 75 %  | 4   |
| Adjunct | Barley, Flaked                | 0.25 kg (5.3%)  | 70 %  | 4   |
| Adjunct | Corn, Flaked                  | 0.5 kg (10.5%)  | 80 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 40 g   | 20 min | 6 %        |

### Yeasts

| Name                | Type | Form   | Amount  | Laboratory       |
|---------------------|------|--------|---------|------------------|
| FM50 - Kłosy Kansas | Ale  | Liquid | 1000 ml | Fermentum Mobile |