

# 1C Cream Ale oyl-091

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (83.3%)	81 %	4
Grain	Rice, Flaked	0.7 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	2 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min