

# Cream Ale

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- Gravity **11 BLG**
- ABV ---
- IBU **19**
- SRM **5.9**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.9%)	79 %	6
Grain	Corn, Flaked	1.35 kg (19.1%)	80 %	1
Grain	Fawcett - Crystal	0.2 kg (2.8%)	70 %	160
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Aroma (end of boil)	Golding	20 g	5 min	5 %
Aroma (end of boil)	Golding	20 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale