

1C. Cream Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.3**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (95.1%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (4.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	10 g	Omega

Extras

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