

ALECREME

- Gravity **11 BLG**
- ABV ---
- IBU **39**
- SRM **6.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|------------|-------|-----|
| Grain | Pale Ale Flagon | 2 kg (50%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (25%) | 81 % | 4 |
| Grain | Melanoiden Malt | 1 kg (25%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Sovereign | 50 g | 60 min | 6.1 % |
| Dry Hop | Dr Rudi | 50 g | 7 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 1000 ml | Fermentum Mobile |