

# American Cream Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5.2**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (56.6%)	80 %	5
Grain	Viking Vienna Malt	0.5 kg (18.9%)	79 %	7
Liquid Extract	Miód	0.25 kg (9.4%)	70 %	40
Grain	Płatki ryżowe	0.4 kg (15.1%)	85 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 342	10 g	45 min	10.6 %
Boil	HBC 342	10 g	15 min	10.6 %
Boil	HBC 342	10 g	5 min	10.6 %
Boil	HBC 342	20 g	1 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	40 ml	White Labs