

# CREAM ALE

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.3**
- 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 **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (90.9%)	80 %	4
Grain	Rice, Flaked	0.4 kg (9.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - West Coast ale BRY-97	Ale	Slant	125 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflocct	1 g	Boil	10 min