

Cream Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (70%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.5 kg (10%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (4%) | 85 % | 3 |
| Grain | płatki z kukurydzy | 0.4 kg (8%) | --- % | --- |
| Grain | Rye, Flaked | 0.4 kg (8%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 8.8 % |
| Boil | Citra | 25 g | 10 min | 13.5 % |
| Boil | Mosaic | 15 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale | Liquid | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |