

Creme

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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 **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (56.8%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (34.1%)	80 %	5
Grain	Briess - Wheat Malt, White	0.4 kg (9.1%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.8 %
Boil	Lublin (Lubelski)	20 g	15 min	3 %
Boil	Lublin (Lubelski)	20 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Rodzynki	100 g	Boil	15 min
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