

# Crystal Cream Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.2**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name         | Amount       | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński   | 1.8 kg (90%) | 81 %  | 4   |
| Grain | Corn, Flaked | 0.2 kg (10%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Crystal | 15 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Crystal | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Lalbrew Koln | Ale  | Dry  | 11 g   | Lallemand  |