

X - Cream Ale - 38

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **1 C**, Time **75 min**
- Temp **100 C**, Time **70 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **-1.4C**
- Add grains
- Keep mash **75 min** at **1C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **70 min** at **100C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Adjunct | Ryż | 1 kg (18.2%) | --- % | --- |
| Adjunct | Płatki kukurydziane | 0.5 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 50 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 50 min | 4.5 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|---------|------------|
| Wyeast - 1450 | Ale | Slant | 1000 ml | --- |