

C ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **3.8**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.2 kg (31.4%)	80.5 %	2
Grain	Simpsons - Maris Otter	2 kg (28.6%)	81 %	6
Grain	Corn, Flaked	1 kg (14.3%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2
Grain	Vienna Malt	0.4 kg (5.7%)	78 %	8
Grain	Munich Malt	0.4 kg (5.7%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Whirlpool	Amarillo	80 g	0 min	9.5 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	250 ml	Danstar
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