

# Cream Ale #1

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **4.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	200 ml	Fermentum Mobile