

# Cream Ale #1

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- 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 |