

Cream Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **69 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 0.5 kg (10%) | 79 % | 7 |
| Grain | Corn, Flaked | 0.5 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 20 g | 10 min | 7.8 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.3 % |
| Boil | Chinook | 30 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale | Liquid | 100 ml | Fermentum Mobile |
| Starter | | | | |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| Tabletka ma 2.5 g. Na 20l idzie pół tabletki. pH powinno być 5.0-5.5 | | | | |