

Kremale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.4**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (87%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (8.7%) | 78 % | 4 |
| Sugar | Sugar, Clear | 0.1 kg (4.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 9.8 % |
| Whirlpool | East Kent Goldings | 20 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Wyeast - 2565 Kolsch | Ale | Slant | 100 ml | --- |