

## #65 Cream Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.2**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (77.1%)	81 %	4
Grain	Weyermann - Carapils	0.45 kg (10.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.2 kg (4.8%)	100 %	2
Grain	Corn, Flaked	0.3 kg (7.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	45 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450 Danny's Favorite	Ale	Liquid	72.66 ml	Wyeast Labs

### Notes

- Profil wody: Balanced Profile (modyfikowana woda filtrowana)

Finalne blg ok. 12 - ok. 20 litrów brzezki w fermentorze

Odfementowanie 85%

Ładny, czysty profil. Nagazowanie 2.2 chyba

Apr 2, 2021, 11:18 AM