

Cream ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **23**
- SRM **5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	5 kg (90.9%)	85 %	5.5
Adjunct	Gryśik kukurydziany (kleikowany)	0.5 kg (9.1%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	50 min	8.5 %
Aroma (end of boil)	Mount Hood	10 g	15 min	4.5 %
Aroma (end of boil)	Centennial	10 g	10 min	8.5 %
Aroma (end of boil)	Mount Hood	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Notes

- description: A classic american ale, this beer is light, crisp and very refreshing on a warm summer's day. The subtle citrus aromas are perfectly balanced by a clean, neutral finish.

side-notes:

well carbonated (2.6-3.2 vols)

use bottled water, hard tap water not advised

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