

# Cream Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (78.4%)	80 %	4
Grain	Corn, Flaked	0.9 kg (17.6%)	80 %	2
Grain	Viking melanoidynowy	0.1 kg (2%)	75 %	60
Sugar	Sugar, Table (Sucrose)	0.1 kg (2%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	7.6 %