

# Cream IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **7.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.2 kg (22.9%)	79 %	10
Grain	Płatki owsiane	0.4 kg (7.6%)	60 %	3
Grain	Weyermann - Spelt Malt	1 kg (19%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Simpsons - Crystal Rye	0.25 kg (4.8%)	73 %	177
Sugar	Milk Sugar (Lactose)	0.2 kg (3.8%)	76.1 %	0
Grain	Diastatic	0.2 kg (3.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	3 g	60 min	15.5 %
Boil	Magnum	5 g	60 min	13.5 %
Boil	Nelson Sauvín	20 g	30 min	11 %
Boil	Centennial	10 g	15 min	10.5 %
Dry Hop	Oktawia	30 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand