

Cream Z

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **2.8**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **65.6 C**, Time **60 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.27 kg (76.9%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.34 kg (11.5%)	75 %	3
Grain	Rice, Flaked	0.34 kg (11.5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tettnang	14.17 g	60 min	4.5 %
Mash	Tettnang	28.35 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	147.9 ml	White Labs