

# Crystal Cream Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.2**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (90%)	81 %	4
Grain	Corn, Flaked	0.2 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	15 g	60 min	4.5 %
Aroma (end of boil)	Crystal	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Koln	Ale	Dry	11 g	Lallemand