

# Kremale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.4**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (87%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (8.7%)	78 %	4
Sugar	Sugar, Clear	0.1 kg (4.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.8 %
Whirlpool	East Kent Goldings	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Slant	100 ml	---