

## 1C Cream Ale oyl-091

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.2**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 3.5 kg (83.3%) | 81 %  | 4   |
| Grain | Rice, Flaked | 0.7 kg (16.7%) | 70 %  | 2   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 5 g    | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic | 40 g   | 5 min  | 10 %       |

### Yeasts

| Name    | Type | Form   | Amount | Laboratory |
|---------|------|--------|--------|------------|
| OYL-091 | Ale  | Liquid | 100 ml | ---        |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 2 g    | Mash    | 60 min |
| Water Agent | CaSO4 | 2 g    | Mash    | 60 min |