

# Cream Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield  | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (70%) | 80 %   | 7   |
| Grain | Biscuit Malt           | 0.5 kg (10%) | 79 %   | 45  |
| Grain | Płatki pszeniczne      | 0.2 kg (4%)  | 85 %   | 3   |
| Grain | płatki z kukurydzy     | 0.4 kg (8%)  | --- %  | --- |
| Grain | Rye, Flaked            | 0.4 kg (8%)  | 78.3 % | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 60 min | 8.8 %      |
| Boil    | Citra    | 25 g   | 10 min | 13.5 %     |
| Boil    | Mosaic   | 15 g   | 10 min | 12 %       |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale  | Liquid | 300 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |