

Crystal Cream Ale

- 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 |