

## X - Cream Ale - 38

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **1 C**, Time **75 min**
- Temp **100 C**, Time **70 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **-1.4C**
- Add grains
- Keep mash **75 min** at **1C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **70 min** at **100C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Adjunct	Ryż	1 kg (18.2%)	--- %	---
Adjunct	Płatki kukurydziane	0.5 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	50 min	4.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450	Ale	Slant	1000 ml	---