

## #27 Cream Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.8**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	3.75 kg (78.9%)	79 %	6
Grain	Carapils	0.25 kg (5.3%)	75 %	4
Adjunct	Barley, Flaked	0.25 kg (5.3%)	70 %	4
Adjunct	Corn, Flaked	0.5 kg (10.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 - Kłosy Kansas	Ale	Liquid	1000 ml	Fermentum Mobile