

xBmt-20210426 Impact Of Flaked Maize On Cream Ale - 4.6%

Cream Ale

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Type: All Grain

IBU : 13 (Tinseth)
BU/GU : 0.26
Colour : 6 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.013

Fermentables (1.19 kg)

943 g - Pale Malt 3.3 EBC (79%)
251 g - Flaked Maize OR Additional Pale Malt...

Hops (6.7 g)

60 min - 6.7 g - Hallertauer Mittelfrueh - 3....

Miscellaneous

Mash - 3.12 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.43 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Imperial Yeast Harvest L17

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.58 L
Sparge Water : 5.45 L
Boil Time : 60 min
Total Water : 9.03 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
72.3 °C - Strike Temp
66.1 °C - 60 min - Temperature

Fermentation Profile

Ale
15.6 °C - 5 days - Primary
21.1 °C - 9 days - Secondary

Water Profile

Default (Cream Ale - xBmt-20210426)
Ca 96 Mg 8 Na 6 Cl 83 SO 128 HCO 43

SO/Cl ratio: 1.5
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 96 | Mg 8 | Na 6 | SO4 128 | Cl 85