

## 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 CO <sub>2</sub> -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 (CaCl<sub>2</sub>) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.73 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.43 g - Gypsum (CaSO<sub>4</sub>)  
^ 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



6 EBC

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

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 | SO<sub>4</sub> 128 | Cl 85