

Cream Ale (20191210) - 5.5%

Cream Ale

Author: Biggles Brewery

Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.36
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.34 kg)

1.221 kg - Pale Ale Malt Extra 3 EBC (90.9%)
 122 g - Maize, Flaked 1 EBC (9.1%)

Hops (9.8 g)

60 min - 4.9 g - Centennial - 8% (19 IBU)
 0 min - 4.9 g - Ahtanum - 4%

Miscellaneous

Mash - 0.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.45 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.17 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.25 items - Protafloc

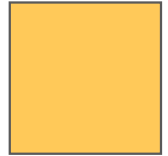
Yeast

0.4 pkg - Fermentis Safale American US-05

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

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

Mash Water : 4.03 L
 Sparge Water : 5.14 L
 Boil Time : 60 min
 Total Water : 9.17 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 18 °C - 7 days - Primary
 22 °C - 3 days - Primary
 5 °C - 5 days - Primary

Water Profile

Default (Style - Cream Ale)
 Ca 28 Mg 2 Na 25 Cl 50 SO 25

SO/Cl ratio: 0.5
 Mash pH: 5.38
 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: