

Cream Ale - 5.5%

Cream Ale

Author: Brew Dudes

Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.38
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Total Gravity : 1.050
 Final Gravity : 1.008

Fermentables (1.2 kg)

500 g - Pale Ale Malt 8.5 EBC (41.7%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.011.5
 500 g - Pils 3.5 EBC (41.7%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 200 g - Flaked Maize 3 EBC (16.7%)
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12 g)

60 min - 6 g - Liberty - 4.3% (13 IBU)
 15 min - 6 g - Liberty - 4.3% (6 IBU)

Miscellaneous

Mash - 0.43 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.43 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.46 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.71 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Fermentis Saflager German Lager S-189

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

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

Mash Water : 3.6 L
 Sparge Water : 5.43 L
 Boil Time : 60 min
 Total Water : 9.03 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 29 Mg 7 Na 22 Cl 44 SO 68

SO/Cl ratio: 1.5

Mash pH: 5.39

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

Overnight mash.

Tweaked the hop bill for the style.

Tweaked the malt bill for style and bottle conditioning.