Cream Ale

Cream Ale (1 C)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 50,85 l
Boil Time: 60 min
End of Boil Vol: 48,96 l
Final Bottling Vol: 37,00 l
Fermentation: Ale, Two Stage

Date: 21/08/18
Brewer: Gabriel Neutzling
Asst Brewer:
Equipment: Panela 70l
Efficiency: 65,00 %
Est Mash Efficiency: 76,4 %
Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8,00 kg	Pilsen (3,5 EBC)	Grain	1	88,9 %
0,50 kg	Barley, Flaked (3,0 EBC)	Grain	2	5,6 %
0,50 kg	Cara-Pils/Dextrine (4,5 EBC)	Grain	3	5,6 %
50,00 g	Crystal [5,00 %] - Boil 50,0 min	Hop	4	14,1 IBUs
20,00 g	Crystal [5,00 %] - Boil 10,0 min	Hop	5	3,0 IBUs
2,0 pkg	Safale American (DCL/Fermentis #US-05) […	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 4,6 %
Bitterness: 17,0 IBUs
Est Color: 6,0 EBC

Measured Original Gravity: 0,000 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 36,39 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 9,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,35
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,47 l of water at 72,6 C	65,6 C	75 min

Sparge: Fly sparge with 36,39 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,6

Pressure/Weight: 76,06 KPA
Keg/Bottling Temperature: 2,0 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 2,0 C

Carbonation Est: Keg with 76,06 KPA
Carbonation (from Meas Vol): Keg with 76,06 KPA
Age for: 0,00 days

Notes