

# 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 (3,3 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:** 6,1 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:** 5,20  
**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

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