

NOM	CREAM ALE					
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DATE BRASSAGE	9/22/2024
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ORIGINAL GRAVITY	1,050
FINAL GRAVITY	1.008
ALCOHOL BY VOL.	5.50%
ATTENUATION	83%
BEER COLOR	7,5 EBC
BITTERNESS	22 IBU
BOIL TIME	60 minutes
MASH WATER VOL.	18 litres + 3 litres rinçage
MASH STEPS	mash à 64°C pendant 60 minutes
YEAST VARIETY	M54 California Lager
INOCULATION TEMP.	18°C
FERMENTATION TEMP.	18°C de moyenne
CARBONATATION	2,2% de volume de CO2

NOTES :

FERMENTABLES		
TYPE	QUANT.	UTIL.
Pale Ale (Viking Malt)	2,8 Kg	81%
Flocons de maïs	0,65 Kg	19%

HOPS		
TYPE	QUANT.	UTIL.
Chinook	8g / 17 IBU	Boil 60mn
Hallertau Hersbrucker	15g / 5 IBU	Boil 10mn
Chinook	15g / 0 IBU	Dry Hop
Hallertau Hersbrucker	30g / 0 IBU	Dry Hop

OTHER INGREDIENTS		
TYPE	QUANT.	UTIL.
Nutriments de levures	1g	Boil 10mn
Clarifiant	5ml	Boil 10mn

WATER PROFILE	Ca	Mg	Na	SO4	Cl	HCO3
	100	8	12	130	65	75