

Cream ale pour le concours CRAB#5



Cream Ale

Recipe by **Yann Leroux**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
12 L	2 L	60 mins	72%	10.39 L	6.41 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.047	1.008	18.5	6.9	5.14%	

Mash and Sparge volumes calculated using the "Yann's Grainfather" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pale Malt Supplier: Weyermann	1.00 kg (36%)	Mash	37.8	6.5
Pilsner Supplier: Weyermann	1.00 kg (36%)	Mash	37.8	3.4
Corn, Flaked Supplier: Generic	0.55 kg (20%)	Mash	36.8	2.6
Corn Sugar (Dextrose) Supplier: Generic	0.25 kg (9%)	Late Addition	42.0	0.0

Mash Steps

	Temp	Time
Mash In	65 °C	60 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Saaz, Czech (IBU: 5.9)	7.00 g (25%)	Pellet	First Wort	60 min	3.8
Saaz, Czech (IBU: 10.7)	14.00 g (50%)	Pellet	Boil	60 min	3.8
Saaz, Czech (IBU: 1.8)	7.00 g (25%)	Pellet	Boil	5 min	3.8

Yeast

	Amount	Attenuation
American West Coast Ale Product Code: BRY-97	1 packets	77 %

Extras

	Amount	Usage	Time
Protafloc	1 tsp	Boil	15 min

Water Additions

	Mash	Sparge
Salt & Acid additions		
Sodium Bicarbonate (Baking Soda)	0.72 g	0.42 g
Calcium Chloride	1.11 g	0.64 g
Magnesium Sulphate (Epsom Salt)	0.54 g	0.31 g
Calcium Sulphate (Gypsum)	0.25 g	0.14 g

Fermentation Steps

	Temp	Time
Fermentation 1	18 °C	10 days

Notes