

Cream Ale

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Recipe by **Matthieu FILIPPINI**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
20 L	4 L	60 mins	80%	14.90 L	14.94 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.042	1.007	12.9	5.5	4.56%	

Mash and Sparge volumes calculated using the "Grainfather G30 Connect - 220V (Bluetooth)" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner (2-Row) Supplier: Generic	1.60 kg (40%)	Mash	36.8	3.0
PILSEN (6-Row) Supplier: Castle Malting	1.60 kg (40%)	Mash	37.3	4.0
Corn, Flaked Supplier: Generic	0.60 kg (15%)	Mash	36.8	3.5
Corn Sugar (Dextrose) Supplier: Generic	0.20 kg (5%)	Late Addition	42.0	0.0

Mash Steps

	Temp	Time
Mash Step 1 - Protein rest	50 °C	20 min
Mash Step 2	65 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Crystal (IBU: 7.8)	22.00 g (45%)	Pellet	Boil	60 min	2.9
Crystal (IBU: 5.1)	27.00 g (55%)	Pellet	Boil	10 min	2.9

Hops

Amount	Type	Usage	Time	AA
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Yeast

Amount	Attenuation
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California Lager Product Code: M54	2 packets	77 %
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Extras

Amount	Usage	Time
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Fermax Yeast Nutrient	1 each	Boil	10 min
Dextrose	1 each	Boil	10 min
Irish Moss	4 g	Boil	10 min

Fermentation Steps

Temp	Time
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Fermentation Step 1	18 °C	21 days
Fermentation Step 2	18 -> 20 °C	1 days
Fermentation Step 3	20 °C	4 days
Fermentation Step 4	20 -> 4 °C	4 days
Cold crash	4 °C	3 days

Notes

Ajouter 200g de balle riz à l'empâtage.
Ajoutez 5g/l de sucre à l'embouteillage