

140 Cream Ale

Cream Ale (1 C)

Type: All Grain
Batch Size: 25.00 L
Boil Size: 30.65 L
Boil Time: 60 min
End of Boil Vol: 28.65 L
Final Bottling Vol: 23.00 L
Fermentation: My Aging Profile

Date: 16 Aug 2024
Brewer: Thibaut
Asst Brewer:
Equipment: Grainfather Thibaut
Efficiency: 75.00 %
Est Mash Efficiency: 82.5 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 322.48 ml warm water and add optional 16.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 35.39 L
- Mash Water Acid: 7.4 ml (0.5 tbsp) Lactic Acid (80%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
35.39 L	Bouaye 2024/05	Water	1	-	-
7.00 ml	Lactic Acid 80% (Mash)	Water Agent	2	-	-
0.65 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.70 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	4	78.1 %	2.41 L
0.83 kg	Corn, Flaked (2.6 EBC)	Grain	5	17.5 %	0.54 L
0.21 kg	Rice, Flaked (2.0 EBC)	Grain	6	4.5 %	0.14 L
4.70 ml	Lactic Acid 80% (Sparge)	Water Agent	7	-	-
0.77 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	8	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 16.20 L of water at 70.9 C	63.0 C	40 min
Mash Step	Heat to 71.0 C over 15 min	71.0 C	20 min
Mash Out	Heat to 75.0 C over 15 min	75.0 C	15 min

- Sparge Water Acid: 4.7 ml (0.3 tbsp) Lactic Acid (80%)
- Fly sparge with 19.20 L water at 75.6 C
- Add water to achieve boil volume of 30.65 L
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Cascade [5.50 %] - Boil 25.0 min	Hop	9	9.6 IBUs	-

Estimated Post Boil Vol: 28.65 L and Est Post Boil Gravity: 1.044 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.044 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 L)

Fermentation

- 16 Aug 2024 - Primary Fermentation (2.00 days at 16.0 C ending at 18.0 C)
- 18 Aug 2024 - Secondary Fermentation (10.00 days at 18.0 C ending at 18.0 C)
- 28 Aug 2024 - Tertiary Fermentation (2.00 days at 20.0 C ending at 20.0 C)
- 30 Aug 2024 - Bulk Age (2.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.007 SG)
- Date Bottled/Kegged: 01 Sep 2024 - Carbonation: Keg with 0.86 bar
- Age beer for 35.00 days at 4.0 C
- 06 Oct 2024 - Drink and enjoy!

Notes