Cream Ale 10L

Cream Ale (1 C)

Type: All Grain
Batch Size: 10,00 l
Boil Size: 13,00 l
Boil Time: 60 min
End of Boil Vol: 11,00 l
Final Bottling Vol: 9,00 l
Fermentation: Ale, Single Stage

Date: 05 Sep 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 13L Pre / 11L Pos / 10L Ferm / 9L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1,85 kg	Pilsen (3,3 EBC)	Grain	1	84,1 %
0,22 kg	Flakes de Milho (2,6 EBC)	Grain	2	10,2 %
0,12 kg	Açúcar (2,0 EBC)	Sugar	3	5,7 %
10,00 g	Willamette [4,80 %] - Boil 60,0 min	Hop	4	12,7 IBUs
15,00 g	Willamette [4,80 %] - Boil 0,0 min	Hop	5	5,7 IBUs
1,0 pkg	US-05 / Nottinghan (Fermentis / Lallemand #) [50,28 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 18,4 IBUs
Est Color: 6,0 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,6 %
Calories: 472,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 6,68 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 5,20

Total Grain Weight: 2,20 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 8,40 l of water at 69,0 C	65,0 C	60 min
Mash Out	Add 0,00 l of water at 76,0 C	76,0 C	10 min

Sparge: Fly sparge with 6,68 l water at 75,6 C

Mash Notes: Infusão simples com relação água/malte de 2,7L/kg, arriando em temperatura um pouco mais elevada que o objetivo para compensar a perda de temperatura ocasionada pela inserção dos grãos. Elevação para Mash Out subindo 1ºC por minuto.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 60,16 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 0,0 C

Volumes of CO2: 2,5
Carbonation Est: Bottle with 60,16 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 126,52 g Corn Sugar
Age for: 6,00 days

Notes

Fermentação por aproximadamente 14 dias a 18ºC. Densidade final esperada de 1.008.
Após, cold crash (redução da temperatura para 0ºC) por 48 horas, e estará pronto para ser envasado, se estiver clarificado. Pode ser utilizado solução de clarificação a parte, como gelatina.

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