

Cream Summerella

Cream Ale (1 C)

Type: All Grain
Batch Size: 18,00 l
Boil Size: 27,81 l
Boil Time: 90 min
End of Boil Vol: 20,31 l
Final Bottling Vol: 16,50 l
Fermentation: Ale, Two Stage

Date: 28 Sep 2017
Brewer: Xyko
Asst Brewer:
Equipment: Igloo Laranja
Efficiency: 65,00 %
Est Mash Efficiency: 70,4 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	(pt) CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	1	87,9 %
0,50 kg	Corn, Flaked (2,6 EBC)	Grain	2	11,0 %
0,05 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	3	1,1 %
6,00 g	Hallertau Magnum [14,00 %] - Boil 60,0 min	Hop	4	12,6 IBUs
8,00 g	Ella (aka Stella) [15,00 %] - Steep/Whirlpool 15,...	Hop	5	4,4 IBUs
8,00 g	Summer (Summer Saaz) [5,50 %] - Steep/Whirl...	Hop	6	1,6 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,2...	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 18,6 IBUs
Est Color: 6,9 EBC

Measured Original Gravity: 0,000 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 20,87 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 4,55 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 13,00 l of water at 68,4 C	63,0 C	90 min

Sparge: Fly sparge with 20,87 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 1,03 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,5
Carbonation Used: Keg with 1,03 bar
Age for: 14,00 days
Storage Temperature: 21,0 C

Notes