

Cream Ale

Created Saturday February 6th 2021



The Highland Collective

Method: **All Grain** Style: **Cream Ale** Boil Time: **60 min** Batch Size: **12.5 gallons** (fermentor volume)

Pre Boil Size: **14 gallons** Post Boil Size: **12.5 gallons** Pre Boil Gravity: **1.055** (recipe based estimate)

Post Boil Gravity: **1.062** (recipe based estimate) Efficiency: **84%** (brew house) Calories: **206 calories** (Per 12oz)

Carbs: **21.6 g** (Per 12oz)

Original Gravity: **1.062** Final Gravity: **1.016** ABV (standard): **6.0%** IBU (tinseth): **30.9** SRM (morey): **3.4** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
12 lb	US - Pale 2-Row		37	1.8	48%
10 lb	Belgian - Pilsner		37	1.6	40%
2 lb	American - Pale 6-Row		35	1.8	8%
1 lb	Flaked Corn		40	0.5	4%

25 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
2 oz	Saaz		Pellet	4.9	Boil	60 min	14.19	33.3%
2 oz	Hersbrucker		Pellet	4	Boil	60 min	11.58	33.3%
2 oz	Saaz		Pellet	4.9	Boil	10 min	5.14	33.3%

6 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
4 oz	Saaz (Pellet)		19.33	66.6%
2 oz	Hersbrucker (Pellet)		11.58	33.3%

6 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
8 gal		Strike	155 °F	--
10 gal		Fly Sparge	155 °F	--

Starting Mash Thickness: 1.25 qt/lb

Other Ingredients

Amount	Name	Cost	Type	Use	Time
4 tsp	Gypsum		Water Agt	Mash	0 min.
1 tsp	Yeast Nutrient		Other	Boil	15 min.
2 tsp	Irish Moss		Fining	Boil	15 min.

Yeast

Lallemand - LALBREW® BRY-97 WEST COAST ALE YEAST

Amount: 4 Each Cost: Attenuation (avg): 75% Flocculation: High

Lallemand - LALBREW® BRY-97 WEST COAST ALE YEAST

Optimum Temp: 59 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 252 B cells required

Priming

CO₂ Level: 1.02 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0

Mg⁺² 0

Na⁺ 0

Cl⁻ 0

SO₄⁻² 0

HCO₃⁻ 0