

Meadows Cream Ale

Cream Ale (6 A)

Type: All Grain
Batch Size: 22.00 gal
Boil Size: 27.32 gal
Boil Time: 90 min
End of Boil Vol: 24.62 gal
Final Bottling Vol: 21.26 gal
Fermentation: Ale, Single Stage

Date: 17 Feb 2016
Brewer:
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) - BIAB
Efficiency: 82.00 %
Est Mash Efficiency: 88.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
23 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	65.7 %
6 lbs	Vienna Malt (3.5 SRM)	Grain	2	17.1 %
3 lbs	Corn, Flaked (1.3 SRM)	Grain	3	8.6 %
1 lbs 8.0 oz	Caraaroma (130.0 SRM)	Grain	4	4.3 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	5	4.3 %
3.00 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	6	14.3 IBUs
2.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	7	1.3 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 4.5 %
Bitterness: 15.6 IBUs
Est Color: 8.4 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 16.20 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 35 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 43.75 qt of water at 168.2 F	156.0 F	45 min
Mash Out	Add 17.50 qt of water at 202.4 F	168.0 F	10 min

Sparge: Fly sparge with 16.20 gal water at 168.0 F

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: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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