

Harun Cream Ale

Cream Ale
Recipe by **menegin**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
26 L	1 L	60 mins	75%	22.75 L	12.03 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.045	1.008	17.4	5.7	4.90%	

Mash and Sparge volumes calculated using the "JET30" profile.

Fermentables	Amount	Usage	PPG	EBC
Pilsner (2-Row) Supplier: Generic	4.00 kg (80%)	Mash	36.8	3.3
Corn, Flaked Supplier: Generic	0.50 kg (10%)	Mash	34.0	2.6
Sugar, Table (Sucrose) Supplier: Generic	0.50 kg (10%)	Late Addition	46.0	2.0

Mash Steps	Temp	Time
Mash Step 1	65 °C	60 min
Mash Out	75 °C	10 min

Hops	Amount	Type	Usage	Time	AA
Perle (IBU: 17.4)	20.00 g (100%)	Pellet	Boil	60 min	8.3

Yeast	Amount	Attenuation
SafAle American Product Code: US-05	1 packets	77 %

Fermentation Steps	Temp	Time
Fermentation Step 1	18 °C	15 days
Fermentation Step 2	4 °C	3 days

Notes