

Obama's Honig Ale

Cream Ale
Recipe by **Lars Proske**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
24 L	2 L	65 mins	72%	17.04 L	16.37 L
OG (Plato)	FG (Plato)	IBU	Colour (EBC)	ABV	
11.29	3.03	32.5	12.4	4.40%	

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsen Malt Supplier: BESTMALZ	4.50 kg (87%)	Mash	38.1	3.5
Caraamber Supplier: Weyermann	0.40 kg (8%)	Mash	36.8	71.0
Biscuit Supplier: BESTMALZ	0.30 kg (6%)	Mash	34.5	50.0

Mash Steps

	Temp	Time
Mash In	68 °C	5 min
Kombirast	68 °C	90 min
Abmaischen	78 °C	5 min

Hops

	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 23.7)	42.00 g (50%)	Pellet	Boil	45 min	5.5
Fuggles (IBU: 8.7)	42.00 g (50%)	Pellet	Boil	1 min	4.8

Yeast	Amount	Attenuation
Windsor Yeast	1 packets	75 %

Extras	Amount	Usage	Time
Honig	0.5 kg	FlameOut	0 min

Fermentation Steps	Temp	Time
Hauptgärung	21 °C	10 days

Notes
