

Cream Rice Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.4**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzński Viking Malt | 3.07 kg (49.3%) | 80 % | 4 |
| Grain | enzymatyczny | 0.55 kg (8.8%) | 80 % | 7 |
| Grain | Rice, Flaked | 2.61 kg (41.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 30 min | 6.9 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Aroma (end of boil) | Tomyski | 30 g | 10 min | 3.9 % |
| Aroma (end of boil) | Sybilla | 10 g | 10 min | 6.9 % |