

Cream ale skare

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **4.2**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (87%)	80 %	5
Grain	Rice, Flaked	0.9 kg (13%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Slant	40 ml	Własne kultury z lodówki

Extras

Type	Name	Amount	Use for	Time
Fining	Wirfloc	1.56 g	Boil	10 min