

# Cream Rice Ale

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- 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 %