

Grillowe

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **3.1**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **15.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.925 kg (66.3%)	80 %	5
Grain	Rice, Flaked	0.35 kg (12%)	70 %	2
Grain	Corn, Flaked	0.63 kg (21.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wilamette	21 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---