

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **7.8**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	75 %	4
Grain	viking malt red	1 kg (14.3%)	75 %	50
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (14.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	8.3 %
Dry Hop	Hallertau Tradition	30 g	7 day(s)	5 %
Aroma (end of boil)	Zula	10 g	10 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---