

# 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 %      |