

Mrówcze Cream Ale

- Gravity **17.5 BLG**
- ABV ---
- IBU **29**
- SRM **5.9**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (86.5%)	85 %	7
Grain	Pszeniczny	0.25 kg (6.8%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (6.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale