

# Simple CA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **3.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	1.2 kg (86%)	81 %	4
Grain	Rice, Flaked	0.196 kg (14%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	6 g	60 min	6 %
Boil	Saaz (Czech Republic)	6 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	6 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	---