Kremale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.5**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(100%)*	80 %	5
Sugar	cukier	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	40 min	5.7 %
Boil	Sybilla	60 g	10 min	5.7 %
Aroma (end of boil)	Sybilla	30 g	0 min	5.7 %