

# Milchreis

Cream Ale  
Recipe by **Lars Proske**



|              |             |                |                 |                |                |
|--------------|-------------|----------------|-----------------|----------------|----------------|
| Batch Size   | Losses      | Boil Time      | Mash Efficiency | Mash Volume    | Sparge Volume  |
| <b>25 L</b>  | <b>2 L</b>  | <b>70 mins</b> | <b>72%</b>      | <b>21.09 L</b> | <b>14.77 L</b> |
| OG (Plato)   | FG (Plato)  | IBU            | Colour (EBC)    | ABV            |                |
| <b>13.82</b> | <b>4.44</b> | <b>9.1</b>     | <b>7.0</b>      | <b>5.07%</b>   |                |

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

## Fermentables

|                                                      | Amount        | Usage         | PPG  | EBC |
|------------------------------------------------------|---------------|---------------|------|-----|
| Pilsner Malt<br>Supplier: Ireks                      | 4.00 kg (56%) | Mash          | 37.0 | 3.5 |
| Rundkorn - Milchreis<br>Supplier: Custom Fermentable | 1.80 kg (25%) | Mash          | 30.0 | 1.2 |
| Wheat, Flaked<br>Supplier: Generic                   | 0.50 kg (7%)  | Mash          | 35.4 | 3.1 |
| Oats, Flaked<br>Supplier: Generic                    | 0.50 kg (7%)  | Late Addition | 36.8 | 2.0 |
| Rice Hulls<br>Supplier: Generic                      | 0.20 kg (3%)  | Mash          | 0.0  | 0.0 |
| Carapils<br>Supplier: Weyermann                      | 0.20 kg (3%)  | Mash          | 33.6 | 5.0 |

## Mash Steps

|                                      | Temp  | Time   |
|--------------------------------------|-------|--------|
| Einmaischen                          | 52 °C | 10 min |
| Eiweistrast + vorverkleisterter Reis | 52 °C | 10 min |
| Maltoserast                          | 62 °C | 40 min |
| Verzuckerungsrast 1                  | 72 °C | 30 min |

| Mash Steps          | Temp  | Time  |
|---------------------|-------|-------|
| Verzuckerungsrast 2 | 78 °C | 5 min |

| Hops                   | Amount        | Type   | Usage | Time   | AA  |
|------------------------|---------------|--------|-------|--------|-----|
| Saaz, U.S.A (IBU: 6.3) | 20.00 g (57%) | Pellet | Boil  | 30 min | 3.9 |
| Saaz, U.S.A (IBU: 2.8) | 15.00 g (43%) | Pellet | Boil  | 10 min | 3.9 |

| Yeast       | Amount     | Attenuation |
|-------------|------------|-------------|
| Verdant IPA | 1 Päckchen | 79 %        |

| Extras               | Amount | Usage   | Time   |
|----------------------|--------|---------|--------|
| Laktose              | 1000 g | Boil    | 10 min |
| Vanilla Beans, dried | 5 each | Primary | 7 days |

| Fermentation Steps | Temp  | Time   |
|--------------------|-------|--------|
| Hauptgärung        | 20 °C | 7 days |

## Notes

Milchreis  
 Ein cremiges Nachtischbier für den Kreativbier Wettbewerb 2026

1,5 kg Reis mit 3 Liter Wasser vorkochen und zu einem Brei ziehen lassen.  
 Während der Abkühlung, bei 70° eine Hand voll Malz hinzugeben, damit die Enzyme den Brei beginnen zu verflüssigen.  
 Den Brei bei 52° zur Eiweiserast geben.