

## Blonde rice ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	3.07 kg (53.4%)	81 %	4
Grain	enzymatyczny	0.38 kg (6.6%)	80 %	7
Grain	Rice, Flaked	2.3 kg (40%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	9 min	13.3 %
Boil	Cascade PL	25 g	35 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Yuzu	200 g	Boil	5 min