

# SH Citra Ryż

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	2 kg (28.6%)	70 %	2
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6
Grain	Pilzneński	3 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	20 g	35 min	13.5 %
Whirlpool	Citra	150 g	1 min	12 %