

Citra SunRice

- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (74.1%)	81 %	4
Grain	Rice, Flaked	0.5 kg (18.5%)	85 %	4
Grain	Pszeniczny	0.2 kg (7.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	30 g	5 min	13.5 %
Whirlpool	Citra	34 g	5 min	13.5 %
Dry Hop	Citra	30 g	5 day(s)	12.7 %
Dry Hop	Citra	30 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min

Notes

- Ilość wody do wyładzania 8,7L w temp 78°C
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