asd

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	2.5 kg *(72.5%)*	81 %	4
Grain	red active	0.25 kg *(7.2%)*	80 %	40
Grain	Rice, Flaked	0.4 kg *(11.6%)*	70 %	2
Liquid Extract	yuzu	0.3 kg *(8.7%)*	75 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	5 min	12 %
Boil	Cascade PL	10 g	20 min	5.2 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	20 g	40 min	10 %