Blonde rice ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	4 kg *(61.7%)*	81 %	4
Grain	Rice, Flaked	2 kg *(30.9%)*	70 %	2
Sugar	yuzu dżem	0.4 kg *(6.2%)*	54 %	0
Sugar	z soku	0.08 kg *(1.2%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12.7 %
Boil	Cascade PL	15 g	30 min	7.8 %
Aroma (end of boil)	Citra	15 g	5 min	12.7 %
Aroma (end of boil)	Cascade PL	15 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	12.6 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Yuzu	700 g	Boil	5 min