

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 % |