

Blonde rice ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński Viking Malt | 3.07 kg (53.4%) | 81 % | 4 |
| Grain | enzymatyczny | 0.38 kg (6.6%) | 80 % | 7 |
| Grain | Rice, Flaked | 2.3 kg (40%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 30 g | 9 min | 13.3 % |
| Boil | Cascade PL | 25 g | 35 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Flavor | Sok z Yuzu | 200 g | Boil | 5 min |