

# 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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