

SH Citra Ryż

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Rice, Flaked | 2 kg (28.6%) | 70 % | 2 |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 % | 6 |
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 20 g | 35 min | 13.5 % |
| Whirlpool | Citra | 150 g | 1 min | 12 % |