

## #86 Citra Lager

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.1**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount          | Yield  | EBC |
|-------|-----------------|-----------------|--------|-----|
| Grain | Malteurop Lager | 3.94 kg (78.8%) | 82 %   | 3   |
| Grain | Malteurop Wheat | 1.06 kg (21.2%) | 86.8 % | 5   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 10 %       |
| Boil    | Citra  | 10 g   | 30 min | 12 %       |
| Boil    | Citra  | 20 g   | 10 min | 12 %       |
| Boil    | Citra  | 20 g   | 0 min  | 12 %       |

### Yeasts

| Name                                 | Type  | Form  | Amount | Laboratory |
|--------------------------------------|-------|-------|--------|------------|
| Wyeast 2782 PC<br>Staro-Prague Lager | Lager | Slant | 200 ml | Wyeast     |