

# American Single Hop Citra Pilsner

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **8.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **55 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	13.7 %
Boil	Citra	15 g	20 min	13.7 %
Aroma (end of boil)	Citra	20 g	4 min	13.7 %
Dry Hop	Citra	50 g	4 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	700 ml	Fermentis