

# CITRA PILS

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **5.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                               | Amount        | Yield  | EBC |
|----------------|------------------------------------|---------------|--------|-----|
| Liquid Extract | ekstrakt słodowy jasny poldingroup | 3.5 kg (100%) | 79.3 % | 14  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 10 g   | 60 min   | 12 %       |
| Boil                | Citra | 10 g   | 30 min   | 12 %       |
| Boil                | Citra | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra | 50 g   | 3 min    | 12 %       |
| Dry Hop             | Citra | 70 g   | 5 day(s) | 12 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |