

Cytropils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Słód pszeniczny	1 kg (20%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Sybilla	15 g	10 min	6.8 %
Boil	Oktawia	15 g	10 min	7.1 %
Whirlpool	Oktawia	20 g	10 min	7.1 %
Whirlpool	Sybilla	25 g	10 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	30 g	Boil	10 min