

Trauma tribute

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Pale Malt (2 Row) US	5 kg (83.3%)	79 %	4
Grain	Briess - Carapils Malt	0.5 kg (8.3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (US)	15 g	10 min	12.9 %
Boil	Centennial (US)	25 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	200 ml	Wyeast Labs