

## Pils citra mosaic centennial

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **5.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.5 kg (100%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8.6 %
Boil	Citra	5 g	30 min	12 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Centennial	5 g	30 min	10.5 %
Boil	Citra	5 g	15 min	12 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Centennial	5 g	15 min	10.5 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Aroma (end of boil)	Centennial	25 g	1 min	10.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %

### Yeasts

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