

## #86 Citra Lager

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.1**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.94 kg (78.8%)	82 %	3
Grain	Malteurop Wheat	1.06 kg (21.2%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	20 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2782 PC Staro-Prague Lager	Lager	Slant	200 ml	Wyeast