

# Citra Polska Jasna

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (91.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13 g	60 min	12 %
Aroma (end of boil)	Citra	26 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	Sadowa