

# Citra-Equanot Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **15 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 5 kg (87.7%)   | 81 %  | 4   |
| Grain | Malteurop Pale Ale | 0.7 kg (12.3%) | 79 %  | 6   |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Citra   | 10 g   | 80 min | 14.2 %     |
| Boil       | Citra   | 10 g   | 30 min | 14.2 %     |
| Boil       | Citra   | 15 g   | 15 min | 14.2 %     |
| Boil       | Equinox | 10 g   | 15 min | 16 %       |
| Boil       | Citra   | 15 g   | 3 min  | 14.2 %     |
| Boil       | Equinox | 15 g   | 3 min  | 16 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | ---        |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g    | Boil    | 15 min |