

# 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