

Citra pils rozruch

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **66 C**, Time **24 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **24 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt | 3.5 kg (92.1%) | 80 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (5.3%) | 78 % | 4 |
| Grain | Cara Ruby Castle | 0.1 kg (2.6%) | 72 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12.7 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Mash | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Citra | 50 g | 1 min | 12 % |