

## citra-red

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **6.9**
- Style **Premium American Lager**

### 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (83.3%)	80 %	5
Grain	Red Active Viking Malt	1 kg (16.7%)	79 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra USA	30 g	15 min	12.6 %
Boil	Styrian Golding SLO	20 g	60 min	8.4 %
Dry Hop	Citra USA	50 g	5 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemaska Rapsodia	Lager	Slant	100 ml	---