

# Citrulina

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (62.5%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	3 kg (37.5%)	80.5 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	40 g	20 min	12 %
Boil	Citra	40 g	10 min	12 %
Boil	Citra	40 g	1 min	12 %
Whirlpool	Citra	40 g	20 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Burzliwa				
Dry Hop	Citra	40 g	7 day(s)	12 %
Cicha				

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M54 Californian Lager	Lager	Dry	22 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min
Other	Woda - Sugaro Lidl	40000 g	Boil	60 min