

# Citra Pils 12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (88%)	81 %	4
Grain	Monachijski	0.6 kg (12%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %
Boil	Marynka	25 g	0 min	10 %
Dry Hop	Saaz (Czech Republic)	10 g	7 day(s)	4.5 %