

# citra pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.7**
- Style **Classic American Pilsner**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Citra     | 5 g    | 60 min | 12 %       |
| Boil                | El Dorado | 5 g    | 60 min | 12.2 %     |
| Boil                | Citra     | 10 g   | 10 min | 12 %       |
| Boil                | El Dorado | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra     | 25 g   | 3 min  | 12 %       |

## Yeasts

| Name    | Type  | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| w-34/70 | Lager | Dry  | 22 g   | fermentis  |