

# Citra Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **5.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82.9%)	81 %	4
Grain	Munich Malt	1 kg (16.6%)	80 %	18
Grain	Weyermann - Acidulated Malt	0.03 kg (0.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	5 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %
Dry Hop	Citra	20 g	20 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager	Lager	Liquid	125 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min

### Notes

- W trzecim kroku zacierania dekokt z 1/3 zacieru (2 kroki)  
Fermentacja burzliwa - 12 C - 18 dni  
Lagerowanie - 1 C - 20 dni  
5g żelatyny na 20l 5 dni przed rozlewem  
Leżakowanie - 3 C - 30 dni  
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