

Pils citra mosaic centennial

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **5.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.5 kg (100%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Premiant | 20 g | 60 min | 8.6 % |
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Boil | Centennial | 5 g | 30 min | 10.5 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Boil | Centennial | 5 g | 15 min | 10.5 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 1 min | 10 % |
| Aroma (end of boil) | Centennial | 25 g | 1 min | 10.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |