

## 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  |