

# Trauma tribute

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils   | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Pale Malt (2 Row) US   | 5 kg (83.3%)  | 79 %  | 4   |
| Grain | Briess - Carapils Malt | 0.5 kg (8.3%) | 74 %  | 3   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Citra (US)      | 15 g   | 10 min | 12.9 %     |
| Boil    | Centennial (US) | 25 g   | 60 min | 10.5 %     |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory  |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 200 ml | Wyeast Labs |