

# Citra pils rozruch

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **24 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **24 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	3.5 kg (92.1%)	80 %	4
Grain	Castlemalting - Cara Clair	0.2 kg (5.3%)	78 %	4
Grain	Cara Ruby Castle	0.1 kg (2.6%)	72 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12.7 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	25 g	5 min	12 %
Mash	Citra	10 g	60 min	12 %
Whirlpool	Citra	50 g	1 min	12 %