

Citrulina

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (62.5%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Vienna | 3 kg (37.5%) | 80.5 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 40 g | 20 min | 12 % |
| Boil | Citra | 40 g | 10 min | 12 % |
| Boil | Citra | 40 g | 1 min | 12 % |
| Whirlpool | Citra | 40 g | 20 min | 12 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Burzliwa | | | | |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Cicha | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 22 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|---------|---------|--------|
| Fining | Whirfloc | 2.5 g | Boil | 15 min |
| Other | Woda - Sugaro Lidl | 40000 g | Boil | 60 min |