

# Citra Pils

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (85.2%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (7.4%)	78 %	4
Grain	Płatki ryżowe błyskawiczne	0.2 kg (7.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	70 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirfloc	2 g	Boil	5 min
--------	----------	-----	------	-------