

# 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<br>M54 Californian<br>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 |