

# American Wheat Citra Mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (60.9%)	81 %	4
Grain	Pszeniczny	2 kg (34.8%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	30 g	10 min	11 %
Aroma (end of boil)	Citra	30 g	10 min	13.2 %
Whirlpool	Mosaic	30 g	0 min	11 %
Whirlpool	Citra	20 g	0 min	13.2 %
Dry Hop	Mosaic	40 g	3 day(s)	11 %
Dry Hop	Citra	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis