

## Citra Wheat #2 - BIAB

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- Gravity **12.4 BLG**
- ABV ---
- IBU **13**
- SRM **7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.75 kg (43.8%)	83 %	5
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4
Grain	Viking Carmel (wheat malt)	0.25 kg (6.3%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	7 g	60 min	8.4 %
Boil	Citra	5 g	15 min	12 %
Whirlpool	Citra	9 g	0 min	12 %

Add last hop after cooling wort to 80°C

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis