

# Citra Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **-14.2 liter(s)** of **76C** water

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.72 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.72 kg (50%) | 81 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Mosaic   | 16 g   | 60 min | 10 %       |
| Boil                | Mosaic   | 16 g   | 20 min | 10 %       |
| Aroma (end of boil) | Amarillo | 11 g   | 10 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 11 g   | 10 min | 12 %       |

## Yeasts

| Name              | Type  | Form   | Amount   | Laboratory       |
|-------------------|-------|--------|----------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 32.61 ml | Fermentum Mobile |