

Citrus American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (44.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (44.4%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (11.1%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | Skórka pomarańczy | 30 g | Boil | 5 min |
| Spice | Skórka grapefruita | 30 g | Boil | 5 min |
| Spice | Skórka cytryny | 30 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 15 g | Boil | 5 min |