

Citrus American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (44.1%)	81 %	4
Grain	Pszeniczny	3 kg (44.1%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.5 %
Boil	Mosaic	15 g	30 min	12.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	12.5 %
Aroma (end of boil)	Mosaic	35 g	0 min	12.5 %
Dry Hop	Mosaic	35 g	4 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safeale us-05	Ale	Dry	12 g	fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kandyzowana skórka pomarańczy	100 g	Boil	10 min
Spice	Trawa cytrynowa	15 g	Boil	5 min

Notes

- Burzliwa 7 dni.
Cicha 4 dni, dodać Mosaic 35g.
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