

Hefewaizen Citra

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 4.6 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 4.6 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|-------------|
| Wyeast - 3068 Weihenstephan Weizen | Ale | Liquid | 60 ml | Wyeast Labs |