

# Pszeniczne Citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **42 C**, Time **35 min**
- Temp **51 C**, Time **8 min**
- Temp **69 C**, Time **60 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **35 min** at **42C**
- Keep mash **8 min** at **51C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	2.6 kg (47.3%)	80 %	4
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	2.6 kg (47.3%)	82 %	5
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	0.3 kg (5.5%)	70 %	75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	14.2 %
Boil	Citra	15 g	7 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BREWGO WHEAT	Wheat	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	7 min