

# Pszeniczne Citra 2501

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	10 kg (90.9%)	80 %	6
Grain	Monachijski	1 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	13.3 %
Boil	Citra	15 g	60 min	13.7 %
Aroma (end of boil)	Citra	15 g	10 min	13.7 %