

# WEIZEN CITROUS

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (40%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	aramis FR	30 g	50 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Flavor	trawa cyrtynowa	18 g	Boil	10 min
Flavor	skórka cytrynowa	10 g	Boil	10 min