

wheatgalaxycitra

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (52.6%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (15.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (15.8%) | 85 % | 3 |
| Grain | Pszeniczny | 0.6 kg (15.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | lunga | 12 g | 60 min | 12.9 % |
| Boil | Galaxy | 30 g | 1 min | 13.3 % |
| Boil | Citra | 20 g | 1 min | 14.2 % |
| Dry Hop | Galaxy | 40 g | 1 day(s) | 13.3 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us | Ale | Dry | 11 g | fermentis |