

Citrokez #8

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.95 kg (15.2%)	82 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (32%)	82 %	5
Grain	Chit Malt Bestmaltz	0.3 kg (4.8%)	50 %	2
Grain	Płatki owsiane	0.5 kg (8%)	60 %	3
Grain	Viking Pale Ale malt	2.5 kg (40%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	25 min	11.4 %
Boil	Strata	25 g	20 min	13.3 %
Boil	Mosaic	25 g	10 min	12.2 %
Aroma (end of boil)	Mosaic	50 g	2 min	10 %
Aroma (end of boil)	Chinook	25 g	2 min	12.1 %
Aroma (end of boil)	Simcoe	25 g	2 min	14.4 %
Dry Hop	Mosaic	25 g	4 day(s)	12.2 %
Dry Hop	Talus	25 g	4 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflok	12 g	Boil	10 min
Water Agent	Chlorek wapnia	2 g	Mash	80 min
Water Agent	Gips piwowarski	1.8 g	Mash	90 min