

## citrus wheat

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- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (37.7%)	80 %	7
Grain	Pszeniczny	3 kg (56.6%)	85 %	4
Grain	Carahell	0.3 kg (5.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Citra	5 g	15 min	12 %