CItra Power WheAt

- Gravity **13.1 BLG**
- ABV **---**
- IBU **59**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg *(46.2%)*	79 %	6
Grain	Strzegom pszeniczny	6 kg *(46.2%)*	81 %	6
Grain	Oats, Flaked	1 kg *(7.7%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %
Aroma (end of boil)	Mosaic	40 g	15 min	10 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Mosaic	40 g	3 min	10 %
Boil	Iunga	20 g	0 min	11 %
Boil	Chinook	40 g	0 min	13 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-05	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	1 g	Boil	1 min
Spice	skórka grejfruta	1 g	Boil	1 min