

Belma/Citra American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 4 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Belma | 12 g | 60 min | 12.8 % |
| Boil | Citra | 12 g | 60 min | 14.2 % |
| Aroma (end of boil) | Belma | 18 g | 0 min | 12.8 % |
| Aroma (end of boil) | Citra | 18 g | 0 min | 14.2 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 14.2 % |
| Dry Hop | Belma | 20 g | 7 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |