

Citra - Ahtanum American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 75 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Ahtanum | 20 g | 10 min | 5 % |
| Aroma (end of boil) | Ahtanum | 30 g | 5 min | 5 % |
| Dry Hop | Citra | 35 g | 4 day(s) | 12 % |
| Dry Hop | Ahtanum | 50 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |