

# Citra Wheat

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **-14.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.72 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.72 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	16 g	60 min	10 %
Boil	Mosaic	16 g	20 min	10 %
Aroma (end of boil)	Amarillo	11 g	10 min	9.5 %
Aroma (end of boil)	Citra	11 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	32.61 ml	Fermentum Mobile