

## **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**

| <b>Type</b> | <b>Name</b>            | <b>Amount</b> | <b>Yield</b> | <b>EBC</b> |
|-------------|------------------------|---------------|--------------|------------|
| 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**

| <b>Use for</b> | <b>Name</b>  | <b>Amount</b> | <b>Time</b> | <b>Alpha acid</b> |
|----------------|--------------|---------------|-------------|-------------------|
| Boil           | Enigma (AUS) | 10 g          | 60 min      | 17.2 %            |
| Boil           | Mosaic       | 5 g           | 15 min      | 10 %              |
| Boil           | Citra        | 5 g           | 15 min      | 12 %              |