

# Citryjski WAIZEN

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- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **11.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	12 %
Boil	Citra	15 g	5 min	12 %