

# Wheat lemon grass

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **11.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.6 kg (100%)	80 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	70 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Secondary	5 day(s)