

wheatgalaxycitra

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Płatki pszeniczne	0.6 kg (15.8%)	85 %	3
Grain	Płatki owsiane	0.6 kg (15.8%)	85 %	3
Grain	Pszeniczny	0.6 kg (15.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12.9 %
Boil	Galaxy	30 g	1 min	13.3 %
Boil	Citra	20 g	1 min	14.2 %
Dry Hop	Galaxy	40 g	1 day(s)	13.3 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us	Ale	Dry	11 g	fermentis