

American Wheat Citra Kafir

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|----------|------|
| Flavor | limonka kafir napar | 6 g | Bottling | --- |