

# American Wheat \_ test citra

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	2.7 kg (50%)	80 %	6
Grain	Weyermann - Pale Ale	2.3 kg (42.6%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (7.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	20 g	60 min	12.5 %
Boil	USA Citra (2016)	30 g	0 min	14.2 %
Dry Hop	USA Citra (2016)	20 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 I	Ale	Dry	11.5 g	---