

# Citra Power WheAt

- Gravity **13.1 BLG**
- ABV ---
- IBU **59**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (46.2%)  | 79 %  | 6   |
| Grain | Strzegom pszeniczny | 3 kg (46.2%)  | 81 %  | 6   |
| Grain | Oats, Flaked        | 0.5 kg (7.7%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 40 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Chinook | 15 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 3 min    | 10 %       |
| Boil                | lunga   | 10 g   | 0 min    | 11 %       |
| Boil                | Chinook | 20 g   | 0 min    | 13 %       |
| Dry Hop             | Chinook | 15 g   | 4 day(s) | 13 %       |
| Dry Hop             | Mosaic  | 30 g   | 4 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-05 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

### Extras

| Type  | Name             | Amount | Use for | Time  |
|-------|------------------|--------|---------|-------|
| Spice | skórka cytryny   | 0.5 g  | Boil    | 1 min |
| Spice | skórka grejfruta | 0.5 g  | Boil    | 1 min |