

# Citrus American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (11.1%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	12 %
Boil	Citra	25 g	5 min	12 %
Boil	Amarillo	25 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	30 g	Boil	5 min
Spice	Skórka grapefruita	30 g	Boil	5 min
Spice	Skórka cytryny	30 g	Boil	5 min
Spice	Trawa cytrynowa	15 g	Boil	5 min