

# Citrus Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (40.9%)	85 %	4
Grain	Pilzneński	2 kg (45.5%)	81 %	4
Grain	Żytni	0.5 kg (11.4%)	85 %	8
Grain	Płatki owsiane	0.1 kg (2.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	40 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	15 g	Boil	5 min
Spice	skórka cytryny	15 g	Boil	5 min
Spice	skórka limonki	15 g	Boil	5 min