

# Pszeniczne Citra

- Gravity **11.7 BLG**
- ABV ---
- IBU **32**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (48%)	80 %	4
Grain	pszeniczny	2.5 kg (40%)	83 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4%)	79 %	130
Grain	Strzegom Karmel 30	0.5 kg (8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	35 g	5 min	8.8 %
Aroma (end of boil)	Citra	30 g	5 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis