

# Wa-Grapefruit

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.4**
- Style **Weizen/Weissbier**

## 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 **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	70 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat grejpfrutowy	2000 g	Primary	10 day(s)

Other	Ksylitol	100 g	Boil	5 min
Other	Woda	2000 g	Primary	10 day(s)