

#33 American Weizen Citron

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **44 C**, Time **5 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (51.7%)	82 %	4
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Żytni	0.5 kg (8.6%)	85 %	8
Grain	Strzegom Monachijski typ II	0.3 kg (5.2%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	45 min	13 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	DELTA USA	20 g	1 min	8 %
Aroma (end of boil)	Monroe DE	20 g	1 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Bavarian Wheat M20 Mangrove Jack's Craft Series	Wheat	Slant	75 ml	x
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