

American Wheat Citra Mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

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 **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (60.9%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (34.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 13.2 % |
| Whirlpool | Mosaic | 30 g | 0 min | 11 % |
| Whirlpool | Citra | 20 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 11 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.2 % |

Yeasts

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