

# AWx5 Citra

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 2.5 kg (50%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (50%) | 85 %  | 5   |

## Hops

| Use for    | Name         | Amount | Time     | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | Enigma (AUS) | 12.5 g | 60 min   | 17.2 %     |
| Boil       | Citra        | 15 g   | 10 min   | 12 %       |
| Dry Hop    | Citra        | 35 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |