

# Citra - Ahtanum American Wheat

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	75 %	4
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Ahtanum	20 g	10 min	5 %
Aroma (end of boil)	Ahtanum	30 g	5 min	5 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Ahtanum	50 g	4 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis