

# Pszeniczne Citra

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

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

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up liter(s) of strike water to **C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using liter(s) of **C** water

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.5 kg (50%) | 85 %  | 4   |

## Hops

| Use for    | Name  | Amount | Time   | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | Citra | 25 g   | 60 min | 12 %       |

## Yeasts

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