

# Pszeniczne Citra

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- Gravity **15.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.5**
- 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	Pilznieński	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