

Pszeniczne Citra

- 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 |