

## Wa-Cytrus 2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3**
- Style **Weizen/Weissbier**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (61.1%)	85 %	4
Grain	Pilzneński	1.75 kg (38.9%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	20 min	6 %
Whirlpool	Cascade	15 g	30 min	6 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP655 - Belgian Sour Mix 1	Ale	Liquid	35 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	400 g	Boil	10 min
Flavor	Puree kwista pomarańcza	2000 g	Primary	10 day(s)

Other	Woda	2000 g	Primary	10 day(s)
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