

#33 American Weizen Citron

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **44 C**, Time **5 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (51.7%) | 82 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (34.5%) | 80 % | 4 |
| Grain | Żytni | 0.5 kg (8.6%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Citra | 20 g | 45 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Aroma (end of boil) | DELTA USA | 20 g | 1 min | 8 % |
| Aroma (end of boil) | Monroe DE | 20 g | 1 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-------|-------|-------|---|
| Bavarian Wheat M20 Mangrove Jack's Craft Series | Wheat | Slant | 75 ml | x |
|---|-------|-------|-------|---|