

# AMERICA WHEAT (Citra, Amarillo)

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (51.7%)	80 %	7
Grain	Briess - Wheat Malt, White	2.5 kg (43.1%)	85 %	5
Grain	Strzegom Karmel 30	0.3 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---