

# AWx5 Citra

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- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (50%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2.5 kg (50%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Enigma (AUS)	12.5 g	60 min	17.2 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %

## Yeasts

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