

# Belma/Citra American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.14 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1.14 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	3.43 g	60 min	12.8 %
Boil	Citra	3.43 g	60 min	14.2 %
Aroma (end of boil)	Belma	5.14 g	0 min	12.8 %
Aroma (end of boil)	Citra	5.14 g	0 min	14.2 %
Dry Hop	Citra	5.71 g	7 day(s)	14.2 %
Dry Hop	Belma	5.71 g	7 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	3.14 g	---