

Hazy Wheat - Citra, Galaxy, HBC 472

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **45 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (42.9%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 2 kg (28.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Magnum | 70 g | 30 min | 10.5 % |
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Whirlpool | Galaxy | 30 g | 0 min | 15 % |
| Whirlpool | HBC 472 | 30 g | 0 min | 17.2 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Galaxy | 60 g | 3 day(s) | 15 % |
| Dry Hop | HBC 472 | 60 g | 3 day(s) | 17.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------|-------|------|--------|
| Other | łuska ryżowa | 150 g | Mash | 45 min |
|-------|--------------|-------|------|--------|