

Wa-Cytrus 3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **6.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.5%)	85 %	4
Grain	Pilznieński	2.5 kg (48.5%)	81 %	4
Grain	Strzegom Karmel 30	0.15 kg (2.9%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Aroma (end of boil)	Cascade	15 g	15 min	7.1 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 - Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	40 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	250 g	Boil	10 min

Flavor	Koncentrat grejpfrutowy	2000 g	Primary	10 day(s)
Other	Woda	2000 g	Primary	10 day(s)