

Citrokez #8

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- 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 **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 0.95 kg (15.2%) | 82 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (32%) | 82 % | 5 |
| Grain | Chit Malt Bestmaltz | 0.3 kg (4.8%) | 50 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (8%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 2.5 kg (40%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 25 min | 11.4 % |
| Boil | Strata | 25 g | 20 min | 13.3 % |
| Boil | Mosaic | 25 g | 10 min | 12.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 2 min | 10 % |
| Aroma (end of boil) | Chinook | 25 g | 2 min | 12.1 % |
| Aroma (end of boil) | Simcoe | 25 g | 2 min | 14.4 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 12.2 % |
| Dry Hop | Talus | 25 g | 4 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Wirflok | 12 g | Boil | 10 min |
| Water Agent | Chlorek wapnia | 2 g | Mash | 80 min |
| Water Agent | Gips piwowarski | 1.8 g | Mash | 90 min |