

AMERICA WHEAT (Citra, Amarillo)

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (51.7%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, White | 2.5 kg (43.1%) | 85 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |

Yeasts

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