

American Wheat - Citra & Amarillo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **81**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (47.1%)	82 %	4
Grain	Viking Wheat Malt	2 kg (47.1%)	83 %	5
Grain	Weyermann - Acidulated Malt	0.25 kg (5.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	45 min	9.5 %
Whirlpool	Citra	35 g	30 min	12 %
Whirlpool	Amarillo	35 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1010 American Wheat	Ale	Liquid	500 ml	Wyeast Labs