

# Citra Power WheAt

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Strzegom pszeniczny	3 kg (46.2%)	81 %	6
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Mosaic	20 g	3 min	10 %
Boil	lunga	10 g	0 min	11 %
Boil	Chinook	20 g	0 min	13 %
Dry Hop	Chinook	15 g	4 day(s)	13 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	0.5 g	Boil	1 min
Spice	skórka grejfruta	0.5 g	Boil	1 min