

Citra Wheat - BIAB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	7 g	60 min	6.7 %
Boil	Citra	5 g	15 min	12 %
Whirlpool	Citra	10 g	5 min	12 %

Add last hop after cooling wort to 80°C

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Notes

- Notes:
 - total amount of hot wort after boil: 15 litres 15 ° BLG,
 - there was about 2.5-3 litres of malt sediment in the hot wort (wort was not filtered, brewing bag was used only)

- finally: 15l of 12.5 °BLG wort in the fermenter
Apr 7, 2020, 8:52 PM
- Fast fermentation test:
 - 4BLG after 3 days
Apr 21, 2020, 4:03 PM