

Citra Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **-14.2 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.72 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.72 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 16 g | 60 min | 10 % |
| Boil | Mosaic | 16 g | 20 min | 10 % |
| Aroma (end of boil) | Amarillo | 11 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 11 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|----------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 32.61 ml | Fermentum Mobile |