

# Citrus American Wheat

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (53.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (33.3%)	83 %	5
Grain	Płatki pszeniczne	0.2 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	14.3 %
Whirlpool	El Dorado	20 g	20 min	13.2 %
Dry Hop	El Dorado	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Zest z grejpfruta	10 g	Boil	10 min
Other	Zest z cytryny	10 g	Boil	10 min