

Pszeniczne Citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **42 C**, Time **35 min**
- Temp **51 C**, Time **8 min**
- Temp **69 C**, Time **60 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **35 min** at **42C**
- Keep mash **8 min** at **51C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Słód PILZNEŃSKI Viking Malt | 2.6 kg (47.3%) | 80 % | 4 |
| Grain | Słód PSZENICZNY STRZEGOM Viking Malt | 2.6 kg (47.3%) | 82 % | 5 |
| Grain | Słód KARMELOWY PSZENICZNY Viking Malt | 0.3 kg (5.5%) | 70 % | 75 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 6 g | 60 min | 14.2 % |
| Boil | Citra | 15 g | 7 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| BREWGO WHEAT | Wheat | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 7 min |