

# American Wheat Citra Kafir

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%)   | 80 %  | 4   |
| Grain | Pszoniczny          | 2.5 kg (45.5%) | 85 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 15 g   | 60 min   | 13.5 %     |
| Boil      | Citra  | 20 g   | 10 min   | 12 %       |
| Boil      | Mosaic | 40 g   | 10 min   | 10 %       |
| Whirlpool | Citra  | 20 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic | 20 g   | 20 min   | 10 %       |
| Dry Hop   | Citra  | 60 g   | 4 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name                | Amount | Use for  | Time |
|--------|---------------------|--------|----------|------|
| Flavor | limonka kafir napar | 6 g    | Bottling | ---  |