Craftowe American Wheat "Crystal Citrus"

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(50%)*	80 %	4
Grain	Pszeniczny	3 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	15 %
Aroma (end of boil)	El Dorado	25 g	10 min	15 %
Whirlpool	Strata	30 g	15 min	13.6 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Sabro	30 g	3 day(s)	15 %
Dry Hop	El Dorado	25 g	3 day(s)	15 %
Dry Hop	Strata	20 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US 05	Ale	Dry	17 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	suszone skórki z grejfruta	15 g	Boil	10 min
Fining	whirfloc	2.5 g	Boil	10 min
Water Agent	gips piwowarski	9 g	Mash	60 min
Water Agent	chlorek wapnia (czysty składnik)	4 g	Mash	60 min