

Citra Wheat Beer - 5.6%

American Wheat Beer
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Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.62
Colour : 45 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.048
Final Gravity : 1.005

Fermentables (1.17 kg)
755 g - Wheat Malt 4.1 EBC (64.6%)
151 g - Crystal 400 450 EBC (12.9%)
151 g - Pale Ale Malt 5.5 EBC (12.9%)
^ The Malt Miller (UK) MAL-00-042
112 g - Dextrin Malt 3 EBC (9.6%)

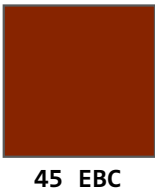
Hops (4.8 g)
45 min - 4.8 g - Citra - 13.8% (30 IBU)
^ Worchester Hop Shop (UK)

Miscellaneous
Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.13 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.45 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.73 tsp - Pectolase
15 min - Boil - 0.243 items - Protafloc

Yeast
0.4 pkg - Crossmyloof Gretel

01 Brouwpunt 5L (45min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 3.51 L
Sparge Water : 5.04 L
Boil Time : 45 min
Total Water : 8.55 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 45 min - Temperature
77 °C - 10 min - Mash out

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.33
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: OG = 1.048.