

Citra Wheat

American Wheat Beer (1 D)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 2.30 gal
Boil Time: 60 min
End of Boil Vol: 2.08 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Two Stage

Taste Notes:

Date: 29 Mar 2017
Brewer:
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
5 lbs	Wheat Dry Extract (8.0 SRM)	Dry Extract	1	100.0 %
0.50 oz	Hallertau [4.50 %] - Boil 60.0 min	Hop	2	5.7 IBUs
0.20 oz	Citra [12.00 %] - Boil 60.0 min	Hop	3	6.1 IBUs
0.20 oz	Citra [12.00 %] - Boil 30.0 min	Hop	4	4.7 IBUs
0.20 oz	Citra [12.00 %] - Boil 15.0 min	Hop	5	3.0 IBUs
0.20 oz	Citra [12.00 %] - Boil 0.0 min	Hop	6	0.0 IBUs
1.0 pkg	London ESB Ale (Wyeast Labs #1968) [124.21 ml]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 3.9 %
Bitterness: 19.4 IBUs
Est Color: 6.2 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 0.38 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.72
Measured Mash PH: 5.20

Total Grain Weight: 5 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.73 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.73 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

Created with [BeerSmith](#)