



**Brewer's Friend**  Heading  Stats  Hops  Session Info

# Citra American Wheat

Method: **All Grain**  
 Style: **Weizen/Weissbier**  
 Boil Time: **60 min**  
 Batch Size: **23 liters** (*fermentor volume*)  
 Boil Size: **30 liters**  
 Boil Gravity: **1.036** (*recipe based estimate*)  
 Efficiency: **75%** (*brew house*)  
 Source: **Martin Haworth**  
 Calories: **150 calories** (Per 355mL)

Original Gravity: **1.046**      Final Gravity: **1.009**      ABV (standard): **4.88%**  
 IBU (tinseth): **27.91**      SRM (morey): **4.31**      Mash pH **n/a**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
2.1 kg	United Kingdom - Maris Otter Pale	38	3.75	45.7%
2.1 kg	United Kingdom - Wheat	37	2	45.7%
0.4 kg	Rolled Oats	33	2.2	8.7%
<b>4.6 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
35 g	Citra	Pellet	12.8	Boil	15 min	27.91
35 g	Citra	Pellet	12.8	Aroma at 75 °C	0 min	
30 g	Citra	Pellet	12.8	Dry Hop	Day 0	

## Hops Summary

Amount	Variety	Type	AA
100 g	Citra	Pellet	12.8
<b>100 g</b>	<b>Total</b>		

## Other Ingredients

Amount	Name	Type	Use	Time
5 g	Whirlfloc	Water Agt	Mash	0 min.

## Yeast

Imperial Yeast - A43 Loki

**Amount:** 1  
**Attenuation (avg):** 80%      **Flocculation:** Medium High  
**Optimum Temp:** 16 - 38 °C      **Starter:** No  
**Fermentation Temp:** -      **Pitch Rate:** 0.35 (*M cells / ml / ° P*) 92 B cells required

## Priming

CO<sub>2</sub> Level: 0 Volumes

## Target Water Profile: Balanced Profile

Ca <sup>+2</sup>	Mg <sup>+2</sup>	Na <sup>+</sup>	Cl <sup>-</sup>	SO <sub>4</sub> <sup>-2</sup>	HCO <sub>3</sub> <sup>-</sup>
0	0	0	0	0	0

## Notes

First Draft...

*This recipe is shared.*



**View Count:** 13

**Brew Count:** 0

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