

# AIPA - Citra Mosaic

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **76**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (88.9%)	80.5 %	4
Grain	Platki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Whirlpool	Citra	15 g	20 min	13.1 %
Whirlpool	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	50 g	4 day(s)	13.1 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis