

# Citra Mosaic Cascade

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Płatki owsiane	1 kg (16%)	60 %	3
Grain	Cara-Pils/Dextrine	0.25 kg (4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	65 g	4 day(s)	10 %
Dry Hop	Cascade	40 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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