

# Citra Mosaic WIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48%)	80 %	4
Grain	Pszeniczny	3 kg (48%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Whirlpool	Citra	45 g	45 min	12 %
75st				
Whirlpool	Mosaic	60 g	45 min	10 %
75st				
Dry Hop	Citra	45 g	4 day(s)	12 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

## Yeasts

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