

IIPA Citra + Mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **77**
- SRM **5.2**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	90 g	20 min	12 %
Whirlpool	Mosaic	30 g	10 min	10 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka limonki	50 g	Secondary	---
Spice	skórka słodkiej pomarańczy	50 g	Secondary	---

Notes

- Prawdopodobnie warka zostanie podzielona na połowę i dodam jakieś owoce - cytrusy, ananas, pulpa mango.
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