

# Imperial IPA citra/mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **11.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.4%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (6.5%)	75 %	150
Grain	Aroma CastleMalting	0.25 kg (3.2%)	78 %	100
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (6.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Mosaic	50 g	10 min	12.3 %
Boil	Citra	20 g	5 min	12.9 %
Boil	Citra	60 g	3 min	12.9 %
Dry Hop	Citra	100 g	7 day(s)	12.9 %
Dry Hop	Lemon drop	70 g	7 day(s)	5.3 %

## Yeasts

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

## Notes

- Burzliwa: 18-21°C, 7-10 dni  
Cicha: 18-21°C, 7 dni (chmilenie na zimno)

Butelkowanie: 6g glukozy na 1L piwa

Leżakowanie: 30 dni  
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