

## microIPA - Citra Mosaic

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **77**
- SRM **4.7**
- 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 **10.5 liter(s)**
- Total mash volume **14 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 **10.5 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 **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (71.4%) | 80.5 % | 4   |
| Grain | Platki owsiane         | 0.5 kg (14.3%) | 60 %   | 3   |
| Grain | Abbey Malt Weyermann   | 0.5 kg (14.3%) | 75 %   | 45  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Nelson Sauvín          | 25 g   | 10 min   | 11 %       |
| Whirlpool           | Nelson Sauvín          | 25 g   | 15 min   | 11 %       |
| Dry Hop             | Nelson Sauvín          | 50 g   | 3 day(s) | 11 %       |

### Yeasts

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