

Mosaic Citra Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (82.2%) | 70 % | 7 |
| Grain | Biscuit Malt | 0.4 kg (5.5%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (2.7%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (2.7%) | 70 % | 2 |
| Grain | Carahell | 0.5 kg (6.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | citra | 15 g | 5 min | 12 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

| | | | | |
|---------|-------|------|----------|------|
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
|---------|-------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Przerwa chmielowa 79 stopni 40 minut
Dec 28, 2017, 9:42 AM