

# NEIPA Citra, Amarillo, Mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **5**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (31.3%)	81 %	7
Grain	Simpsons - Golden Promise Pale Ale	5 kg (31.3%)	81 %	4
Grain	Simpsons - Owsiany	3 kg (18.8%)	80 %	2
Grain	Weyermann - Pszeniczny	1 kg (6.3%)	82 %	4
Grain	Płatki Pszenne Błyskawiczne	2 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	75 g	0 min	13.1 %
Aroma (end of boil)	Mosaic	75 g	0 min	12.2 %
Aroma (end of boil)	Amarillo	75 g	0 min	9.8 %
Whirlpool	Citra	75 g	15 min	13.1 %
Whirlpool	Mosaic	75 g	15 min	12.2 %
Whirlpool	Amarillo	75 g	15 min	9.8 %
Dry Hop	Citra	200 g	3 day(s)	13.1 %
Dry Hop	Amarillo	100 g	3 day(s)	9.8 %
Dry Hop	Mosaic	100 g	3 day(s)	12.2 %