

Session IPA#3 Citra/Mosaic

- Gravity **13.1 BLG**
- ABV ---
- IBU **86**
- SRM **15**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (71.4%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 1.5 kg (26.8%) | 75 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (1.8%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12 % |
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Mosaic | 20 g | 30 min | 12 % |
| Boil | Citra | 20 g | 30 min | 13.5 % |
| Boil | Mosaic | 16 g | 10 min | 12 % |
| Boil | Citra | 16 g | 10 min | 13.5 % |
| Whirlpool | Mosaic | 10 g | 30 min | 12 % |
| Whirlpool | Citra | 10 g | 30 min | 13.5 % |
| Dry Hop | Mosaic | 75 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 75 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |