

ipa citra mosaic simco chmielowa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80.8%) | 80 % | 5 |
| Grain | Bestmalz Red X | 0.5 kg (10.1%) | 79 % | 30 |
| Grain | Płatki owsiane | 0.25 kg (5.1%) | 60 % | 3 |
| Grain | Żytni | 0.2 kg (4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 30 min | 13.2 % |
| Dry Hop | Lotus | 50 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 100 ml | White Labs |