

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 %
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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