

# citra mosaic

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	30 g	25 min	12 %
Whirlpool	Mosaic	30 g	25 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis