

# Mosaicitra

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (41.5%)	80 %	45
Liquid Extract	Liquid Extract (LME) - Pale	2.4 kg (58.5%)	78 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.4 %
Boil	Mosaic	5 g	60 min	12 %
Boil	Citra	5 g	25 min	13.4 %
Boil	Mosaic	15 g	25 min	12 %
Boil	Citra	10 g	15 min	13.4 %
Boil	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.4 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	12 %
Whirlpool	Citra	5 g	0 min	13.4 %
Dry Hop	Mosaic	30 g	6 day(s)	12 %
Dry Hop	Citra	15 g	3 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Safale

## Notes

- 21.11.2021 g. 21:30 Zadane uwodnione drożdże do brzeczki w temperaturze 18 stopni
- 29.11.2021 przelano na cichą
- 30.11.2021 dodano 30g Mosaic
- 3.12.2021 dodano 15g Citra
- 6.12.2021 zabutelkowano
- Nov 22, 2021, 11:16 AM