

## 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