

AIPA citra i mosaic

- Gravity **14.6 BLG**
- ABV ---
- IBU **68**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **64 C**, Time **65 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (13%) | 79 % | 22 |
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| Grain | Strzegom Pale Ale | 5 kg (64.9%) | 79 % | 6 |
| Grain | Weyermann - Caraamber | 0.2 kg (2.6%) | 75 % | 65 |
| Grain | Strzegom pszeniczny | 0.5 kg (6.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil | Citra | 60 g | 60 min | 12 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Citra | 30 g | 1 min | 12 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Mosaic | 35 g | 10 day(s) | 10 % |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |