

AIPA Mosaic&Citra&Amarillo

- Gravity **15.9 BLG**
- ABV ---
- IBU **78**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.5 kg (6.7%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 20 g | 60 min | 12 % |
| Boil | Citra | 25 g | 60 min | 13.5 % |
| Boil | Amarillo | 15 g | 60 min | 9 % |
| Boil | Amarillo | 10 g | 15 min | 9 % |
| Boil | Citra | 15 g | 15 min | 13.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |