

# ipa citra mosaic simco chmielowa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **65**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	Bestmalz Red X	0.5 kg (10.1%)	79 %	30
Grain	Rye, Flaked	0.25 kg (5.1%)	78.3 %	4
Grain	Żytni	0.2 kg (4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Simcoe	10 g	30 min	13.2 %
Dry Hop	Lotus	50 g	4 day(s)	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	100 ml	White Labs