

# Ipka na Simcoe Citra Mosaic

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (59.6%)	82 %	4
Grain	Viking Wheat Malt	1.8 kg (31.6%)	83 %	5
Grain	Rice, Flaked	0.5 kg (8.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	3 g	60 min	60 %
Boil	Simcoe	35 g	30 min	14.4 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Simcoe	70 g	2 day(s)	14.4 %
Dry Hop	Mosaic	50 g	2 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

## Notes

- Woda 30.14 L -> kwas mlekowy 3ml, gips 2 gr  
Woda RO:Kran 1:1  
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