

## mosaic citra

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **63**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (32%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (16%)	80 %	5
Grain	Viking Wheat Malt	2 kg (32%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (8%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Mosaic	50 g	2 min	10 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
80°C 20min				
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %