

## Mosaic citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	5 kg (83.3%)	80.5 %	4
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Citra	30 g	1 day(s)	12 %
Boil	Citra	15 g	40 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	8 ml	FM