

# Mosaic Citra NEIPA

- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.71 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Golden Promise (UK)	4.54 kg	79.9 %	7
Adjunct	Flaked Oats	0.68 kg	71.26 %	4
Adjunct	Red Wheat (US)	0.45 kg	82.06 %	4
Adjunct	Acidulated Malt (DE)	0.23 kg	58.3 %	7
Grain	Caramel/Crystal 40L (US)	0.23 kg	73.42 %	105

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (US)	21.26 g	60 min	16 %
Boil	Mosaic™ (US)	7.09 g	30 min	12.5 %
Dry Hop	Citra (US)	56.7 g	10 day(s)	13.65 %
Dry Hop	Mosaic™ (US)	28.35 g	10 day(s)	12.5 %
Dry Hop	Citra (US)	56.7 g	4 day(s)	13.65 %
Dry Hop	Mosaic™ (US)	28.35 g	4 day(s)	12.5 %
Whirlpool	Mosaic™ (US)	85.05 g	30 min	12.5 %
Whirlpool	Citra (US)	85.05 g	30 min	13.65 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London Ale III	Ale	Liquid	ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
	Gypsum (Calcium Sulfate)	5000 g	Boil	1 min

	Yeast Nutrient (Wyeast)	5000 g	Boil	10 min
	Calcium Chloride	2500 g	Boil	1 min