AIPA Mosaic&Citra&Amarillo

- Gravity **15.9 BLG**
- ABV **---**
- IBU **78**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg *(93.3%)*	85 %	7
Grain	Weyermann - Caraamber	0.5 kg *(6.7%)*	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Citra	25 g	60 min	13.5 %
Boil	Amarillo	15 g	60 min	9 %
Boil	Amarillo	10 g	15 min	9 %
Boil	Citra	15 g	15 min	13.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	12 %
Aroma (end of boil)	Amarillo	25 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.