

# AIPA Citra&Mosaic&Amarillo

- Gravity **13.8 BLG**
- ABV ---
- IBU **67**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	9 kg (90%)	81 %	4
Grain	Pszeniczny	1 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.6 %
Boil	Amarillo	50 g	20 min	8.9 %
Boil	Mosaic	20 g	20 min	12 %
Aroma (end of boil)	Amarillo	25 g	5 min	8.9 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	5 min	12 %
Dry Hop	Amarillo	25 g	3 day(s)	8.9 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min