

## APA Mosaic Citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (66%)	80 %	5
Grain	Viking Pale Ale malt	0.5 kg (19.4%)	80 %	5
Grain	Płatki orkiszowe	0.25 kg (9.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.125 kg (4.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.6 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Mosaic	5 g	15 min	11.5 %
Boil	Citra	10 g	0 min	13.5 %
Boil	Mosaic	10 g	5 min	11.5 %
Dry Hop	Mosaic	15 g	3 day(s)	11.5 %
Dry Hop	Citra	5 g	3 day(s)	12 %