

# citra mosaic

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (15.4%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (15.4%)   | 85 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | citra  | 30 g   | 25 min   | 12 %       |
| Whirlpool | Mosaic | 30 g   | 25 min   | 10 %       |
| Boil      | Citra  | 10 g   | 10 min   | 12 %       |
| Boil      | Mosaic | 10 g   | 10 min   | 10 %       |
| Dry Hop   | Citra  | 60 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic | 60 g   | 2 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |