

## EXTRA IPA Citra Mosaic

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **11.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (77.3%)	80 %	36
Dry Extract	Bruntal ekstrakt słodowy jasny	0.5 kg (22.7%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	100 g	Boil	5 min