

# Imperial IPA citra/mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **11.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (77.4%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (6.5%)  | 75 %  | 150 |
| Grain | Aroma CastleMalting  | 0.25 kg (3.2%) | 78 %  | 100 |
| Grain | Płatki owsiane       | 0.5 kg (6.5%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe     | 0.5 kg (6.5%)  | 80 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic                 | 50 g   | 10 min   | 12.3 %     |
| Boil    | Citra                  | 20 g   | 5 min    | 12.9 %     |
| Boil    | Citra                  | 60 g   | 3 min    | 12.9 %     |
| Dry Hop | Citra                  | 100 g  | 7 day(s) | 12.9 %     |
| Dry Hop | Lemon drop             | 70 g   | 7 day(s) | 5.3 %      |

## Yeasts

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

## Notes

- Burzliwa: 18-21°C, 7-10 dni  
Cicha: 18-21°C, 7 dni (chmilenie na zimno)

Butelkowanie: 6g glukozy na 1L piwa

Leżakowanie: 30 dni  
*Dec 29, 2020, 8:49 AM*