

# WEST COAST IPA Citra&Mosaic

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (74.6%)	81 %	4
Grain	Viking Pale Ale malt	1.3 kg (20.6%)	80 %	5
Grain	Caramunich® typ I	0.1 kg (1.6%)	73 %	80
Grain	Acid Malt	0.2 kg (3.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12.5 %
Boil	Mosaic	15 g	10 min	13.2 %
Boil	Citra	10 g	10 min	12.5 %
Aroma (end of boil)	Mosaic	15 g	2 min	13.2 %
Aroma (end of boil)	Citra	15 g	2 min	12.5 %
Dry Hop	Citra	35 g	4 day(s)	12.5 %
Dry Hop	Mosaic	55 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min