

# AIPA citra i mosaic

- Gravity **14.6 BLG**
- ABV ---
- IBU **68**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (13%)	79 %	22
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Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Grain	Weyermann - Caraamber	0.2 kg (2.6%)	75 %	65
Grain	Strzegom pszeniczny	0.5 kg (6.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	1 min	12 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Mosaic	35 g	10 day(s)	10 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale