

# Chinook Citra Mosaic

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **10.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Citra	60 g	20 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	90 g	4 day(s)	10 %

## Yeasts

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