

Citra Mosaic RED IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **70**
- SRM **8.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (72.5%)	80 %	7
Grain	Briess - Pilsen Malt	0.5 kg (7.2%)	80.5 %	2
Grain	Carared	1.1 kg (15.9%)	75 %	39
Grain	Briess - Carapils Malt	0.3 kg (4.3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Citra	25 g	60 min	12 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	25 g	5 min	12 %
Boil	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	2 g	Boil	15 min