

ipa2 mix citra&mosaic

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **85**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Briess - Wheat Malt, Red	1 kg (12%)	81 %	5
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Grain	Strzegom Monachijski typ I	1.3 kg (15.7%)	79 %	16
Grain	Pszeniczny	0.5 kg (6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Magnum	25 g	60 min	11.5 %
Boil	lubelski	30 g	30 min	13.5 %
Boil	citra	30 g	10 min	10.4 %
Boil	mosaic	30 g	5 min	13.5 %
Whirlpool	mosaic	30 g	0 min	10.4 %
Whirlpool	citra	20 g	0 min	13.5 %
Dry Hop	citra	25 g	5 day(s)	13.5 %

Dry Hop	mosaic	25 g	5 day(s)	10.4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min