

# Mosaic Citra Pale Ale

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- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (75.5%)  | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (18.9%)  | 85 %  | 5   |
| Grain | Carahell                    | 0.3 kg (5.7%) | 77 %  | 26  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 10 g   | 30 min   | 10 %       |
| Aroma (end of boil) | citra  | 10 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 10 min   | 10 %       |
| Aroma (end of boil) | citra  | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | mosaic | 20 g   | 5 min    | 10 %       |
| Aroma (end of boil) | citra  | 15 g   | 5 min    | 12 %       |
| Whirlpool           | Mosaic | 20 g   | 0 min    | 10 %       |
| Whirlpool           | Citra  | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| safale      | Ale         | Dry         | 11.5 g        | ---               |