

## Citra/Mosaic/Amarillo PA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (93.8%)	80 %	5
Adjunct	Briess - Red Wheat Flakes	0.5 kg (6.3%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Bravo	20 g	70 min	15.5 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Mosaic	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	8.8 %
Dry Hop	Citra	40 g	5 day(s)	13.5 %
Dry Hop	Mosaic	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	8.8 %

### Yeasts

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