

# CITRA MOSAIC RYE

- Gravity **14.5 BLG**
- ABV ---
- IBU **59**
- SRM **11.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.9 kg (79.6%)	85 %	7
Grain	Strzegom Karmel 150	0.27 kg (3.1%)	75 %	150
Grain	Weyermann - Carared	1 kg (11.5%)	75 %	45
Adjunct	Płatki żytnie	0.5 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	10 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	25 g	15 min	12 %
Boil	Mosaic	25 g	15 min	10 %
Whirlpool	Cascade	25 g	1 min	6 %
Boil	Citra	25 g	1 min	12 %
Whirlpool	Mosaic	25 g	1 min	10 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis