

# 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  |