

## IIPA Citra + Mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **77**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (14.3%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (14.3%) | 81 %  | 6   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 90 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic | 30 g   | 10 min   | 10 %       |
| Boil      | Citra  | 30 g   | 10 min   | 12 %       |
| Whirlpool | Citra  | 30 g   | 0 min    | 12 %       |
| Whirlpool | Mosaic | 20 g   | 0 min    | 10 %       |
| Dry Hop   | Citra  | 50 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic | 50 g   | 2 day(s) | 10 %       |

### Yeasts

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

### Extras

| Type  | Name                       | Amount | Use for   | Time |
|-------|----------------------------|--------|-----------|------|
| Spice | skórka limonki             | 50 g   | Secondary | ---  |
| Spice | skórka słodkiej pomarańczy | 50 g   | Secondary | ---  |

### Notes

- Prawdopodobnie warka zostanie podzielona na połowę i dodam jakieś owoce - cytrusy, ananas, pulpa mango.  
*Apr 20, 2019, 5:04 PM*