

Mosaic Citra Pale Ale

- 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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| safale | Ale | Dry | 11.5 g | --- |