

# ALBION Mosaic Simcoe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **64.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **77.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **43 liter(s)**
- Total mash volume **60.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (87.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (5.8%)	83 %	5
Grain	Platki owsiane	1.2 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	20 g	20 min	10 %
Whirlpool	Simcoe	20 g	20 min	13.2 %
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Simcoe	140 g	7 day(s)	13.2 %
Dry Hop	Mosaic	140 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	90 min
Water Agent	Chlorek wapniowy (roztwór)	7 g	Mash	90 min