

# IPA Mosaic Marynka Lubelski

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	7.7 %
Boil	Mosaic	30 g	10 min	13 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentum mobile

## Notes

- Zawieranie na lenia 67°C przez 70 min  
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