

## Mos\_IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **66 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **66 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (81.4%)	80 %	7
Grain	Carahell	0.55 kg (12.8%)	77 %	26
Grain	zakwaszający	0.05 kg (1.2%)	50 %	10
Sugar	cukier	0.2 kg (4.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	10 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis