

mosaic imperial ipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **61**
- SRM **24.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **70 C**, Time **1 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **70C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (41.7%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (20.8%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (10.4%) | 74 % | 3 |
| Grain | Special B Malt | 1 kg (20.8%) | 65.2 % | 315 |
| Sugar | cukier | 0.3 kg (6.3%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 60 min | 12 % |
| Boil | Mosaic | 15 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 50 ml | fermentis |