

# Mosaic IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **89**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise    | 2.8 kg (75.7%) | 81 %   | 6   |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (5.4%)  | 75 %   | 5   |
| Grain | Briess - Pilsen Malt         | 0.7 kg (18.9%) | 80.5 % | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 20 g   | 45 min   | 13.5 %     |
| Aroma (end of boil) | Mosaic | 50 g   | 25 min   | 10 %       |
| Dry Hop             | Mosaic | 35 g   | 3 day(s) | 10 %       |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 7 g    | safale     |

## Notes

- Piwo pachnie obłądnie, jestem zadowolony z chmielenia. Jeden szkopuł że zeszło do 3blg a nawet poniżej i czując mosaica ten passion fruit i słodkie owoce ozekuje sie chcoiaz odrobiny słodczy od piwa ktorej brakuje.

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