

Mosaic, Tomahawk

- Gravity **13.9 BLG**
- ABV ---
- IBU **120**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (66.7%) | 80 % | 7 |
| Grain | Caraamber | 0.5 kg (16.7%) | 75 % | 70 |
| Grain | Pszeniczny wędzony dębem | 0.5 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.5 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Boil | Mosaic | 5 g | 10 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 10 min | 15.5 % |
| Boil | Mosaic | 15 g | 7 min | 10 % |
| Dry Hop | Mosaic | 11 g | 11 day(s) | 10 % |
| Dry Hop | Mosaic | 15 g | 13 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|-----|------|---------|
| U.S. West Coast | Ale | Dry | 11 g | gozdawa |
|-----------------|-----|-----|------|---------|