

## Mosaic+Vic secret IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **13**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (92.3%)	81 %	4
Grain	Strzegom Karmel 300	0.25 kg (7.7%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Vic Secret	8 g	5 min	16.3 %
Aroma (end of boil)	Mosaic	8 g	5 min	10 %
Whirlpool	Vic Secret	5 g	5 min	16.3 %
Whirlpool	Mosaic	5 g	5 min	10 %
Dry Hop	Vic Secret	20 g	3 day(s)	16.3 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis