

# Mozaikowy Vermont

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.3%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2 kg (28.2%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (7%)    | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (14.1%)   | 85 %  | 3   |
| Grain | Carahell             | 0.25 kg (3.5%) | 77 %  | 26  |
| Grain | Monachijski          | 0.25 kg (3.5%) | 80 %  | 16  |
| Grain | Strzegom Karmel 300  | 0.1 kg (1.4%)  | 70 %  | 299 |

## Hops

| Use for                   | Name   | Amount | Time      | Alpha acid |
|---------------------------|--------|--------|-----------|------------|
| First Wort                | Mosaic | 5 g    | 90 min    | 10 %       |
| Whirlpool                 | Mosaic | 55 g   | 30 min    | 10 %       |
| temp. 85' C               |        |        |           |            |
| Dry Hop                   | Mosaic | 50 g   | 13 day(s) | 10 %       |
| dodane w 2 dniu burzliwej |        |        |           |            |
| Dry Hop                   | Mosaic | 50 g   | 5 day(s)  | 10 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
|---------|--------|------|----------|------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |