

# Simcoe/Mosaic\_IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (89%)	83 %	6
Grain	Cara Blonde - Castle Malting	0.37 kg (6.6%)	78 %	20
Grain	Platki owsiane	0.25 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	11.7 %
Whirlpool	Mosaic	30 g	20 min	13.2 %
Whirlpool	Simcoe	50 g	20 min	11.7 %
Dry Hop	Simcoe	30 g	3 day(s)	11.7 %
Dry Hop	Mosaic	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis