

# Single Hop Mosaic Wolf AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **86**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3 kg (75%) | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 1 kg (25%) | 82 %  | 14  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 30 g   | 65 min   | 11.5 %     |
| Boil                | Mosaic | 40 g   | 15 min   | 11.5 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 0 min    | 11.5 %     |
| Dry Hop             | Mosaic | 60 g   | 7 day(s) | 11.5 %     |

## Yeasts

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