

## #Sowa 44 - Mosaic West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt            | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Pilzneński                      | 2.5 kg (41.7%) | 81 %  | 4   |
| Grain | płatki jęczmiennie błyskawiczne | 0.5 kg (8.3%)  | 80 %  | 4   |
| Grain | Cara Blonde - Castle Malting    | 0.5 kg (8.3%)  | 78 %  | 20  |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 20 g   | 60 min   | 6 %        |
| Boil                | Mosaic            | 30 g   | 60 min   | 10 %       |
| Boil                | Mosaic            | 30 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic            | 30 g   | 5 min    | 10 %       |
| Dry Hop             | Mosaic            | 90 g   | 4 day(s) | 10 %       |

### Yeasts

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