#43 Mosaic IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(83.3%)*	80 %	4
Grain	Pszeniczny	0.5 kg *(13.9%)*	85 %	4
Grain	Weyermann - Carapils	0.1 kg *(2.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.6 %
Boil	Mosaic	10 g	20 min	12.6 %
Boil	Mosaic	50 g	0 min	12.6 %
Whirlpool	Mosaic	60 g	0 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	150 ml	Wyeast Labs

Notes

- Fermentacja start 11 III (14blg)
  Cicha i chmiel 18 III

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mar 13, 2019, 3:11 PM