

MOSAIC IPA v3 #38

- Gravity **14.3 BLG**
- ABV ---
- IBU **61**
- SRM **5.6**
- 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 **9 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **76.2 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	5 kg (90.1%)	80.5 %	6
Grain	Viking - Żytni	0.3 kg (5.4%)	81 %	8
Grain	Bestmalz - pszeniczny	0.2 kg (3.6%)	82 %	4.5
Grain	Fawcett - Crystal	0.05 kg (0.9%)	73.5 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	20 min	12 %
Aroma (end of boil)	Mosaic	70 g	7 min	12 %
Dry Hop	Mosaic	60 g	4 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	6 g	Mash	---
Water Agent	chlorek wapnia	2 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	4.15 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	6 min

Notes

- chmiele na 20 i 7 min. dodane do whirlpoola (98->77C)
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