

## Mosaic 2020 ver. 2.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **9.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	2.5 kg (73.5%)	80 %	7
Grain	Viking Malt - Słod pszeniczny	0.5 kg (14.7%)	80 %	6
Grain	Viking Malt - Karmelowy 150	0.25 kg (7.4%)	80 %	150
Grain	Weyermann - Zakwaszający	0.15 kg (4.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic (USA - 2020)	10 g	60 min	11 %
Boil	Mosaic (USA - 2020)	10 g	40 min	11 %
Boil	Mosaic (USA - 2020)	15 g	20 min	11 %
Boil	Mosaic (USA - 2020)	15 g	10 min	11 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Woda zacieranie (Olsztyńska - Nagórki)	12000 g	Mash	71 min
Other	Woda wysładzanie (Olsztyńska - Nagórki)	10000 g	Mash	71 min
Fining	Whirlfloc T	1 g	Boil	5 min