Mosaic/Chinook IPA

- Gravity **16.1 BLG**
- ABV **---**
- IBU **74**
- SRM **5.7**
- 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 **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(93%)*	80 %	5
Grain	Briess - Carapils Malt	0.25 kg *(3.9%)*	74 %	3
Grain	Pszeniczny	0.2 kg *(3.1%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Boil	Chinook	5 g	60 min	13 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Chinook	15 g	30 min	13 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Chinook	30 g	15 min	13 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Chinook	50 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	110 ml	Fermentis

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