

# Mosaic West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5.5 kg (91.7%) | 79 %  | 6   |
| Grain | Strzegom pszeniczny | 0.5 kg (8.3%)  | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort          | Iunga  | 15 g   | 60 min   | 12.5 %     |
| Boil                | Mosaic | 30 g   | 30 min   | 11.8 %     |
| Boil                | Mosaic | 20 g   | 15 min   | 11.8 %     |
| Aroma (end of boil) | Mosaic | 10 g   | 0 min    | 11.8 %     |
| Dry Hop             | Mosaic | 50 g   | 0 day(s) | 11.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 16 g   | Fermentis  |