

# Single hop mosaic

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (90.9%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.45 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 30 g   | 60 min   | 10 %       |
| Boil      | Mosaic | 45 g   | 15 min   | 10 %       |
| Boil      | Mosaic | 30 g   | 5 min    | 10 %       |
| Whirlpool | Mosaic | 30 g   | 5 min    | 10 %       |
| Dry Hop   | Mosaic | 45 g   | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 16.5 g | Safale     |