

AIPA MOZAIKOWA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **107**
- SRM **6.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (75.6%)	85 %	6.5
Grain	zakwaszający	0.1 kg (1.7%)	75 %	45
Grain	Weyermann - Carapils	0.5 kg (8.4%)	78 %	4
Grain	Carabelge	0.5 kg (8.4%)	80 %	30
Grain	Płatki owsiane	0.35 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	40 g	73 min	15.7 %
Boil	Mosaic	20 g	43 min	11.8 %
Boil	Mosaic	10 g	28 min	11.8 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.8 %
Aroma (end of boil)	Zythos	10 g	0 min	15.7 %
Dry Hop	Mosaic	40 g	10 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	1 g	Mash	60 min
Flavor	skórka pomarańczy	20 g	Boil	15 min
Fining	klarownik	2.5 g	Boil	15 min