

AIPA (Single Hop - Mosaic)

- Gravity **17.2 BLG**
- ABV ---
- IBU **65**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.25 kg (83.3%) | 85 % | 7 |
| Grain | Briess - Carapils Malt | 0.125 kg (8.3%) | 74 % | 3 |
| Grain | Carared | 0.125 kg (8.3%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |