

# ALBION 5 Mosaic

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **57 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (73.3%)	80 %	5
Grain	Viking Wheat Malt	2 kg (13.3%)	83 %	5
Grain	Płatki owsiane	1 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (3.3%)	85 %	3
Grain	Caramel/Crystal Malt - 30L	0.5 kg (3.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	75 g	30 min	12 %
Boil	Citra	25 g	60 min	12 %
Dry Hop	Mosaic	300 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	400 ml	White Labs

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapniowy	2 g	Boil	60 min
Water Agent	Siarczan wapniowy	10 g	Mash	---