

# Amarillo & Mosaic

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **47**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (74.1%)	80 %	5
Grain	Płatki owsiane	1.5 kg (18.5%)	85 %	3
Grain	Pszeniczny	0.6 kg (7.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Whirlpool	Amarillo	35 g	0 min	8.2 %
Whirlpool	Mosaic	35 g	0 min	10.4 %
Dry Hop	Amarillo	25 g	4 day(s)	8.2 %
Dry Hop	Mosaic	25 g	4 day(s)	10.4 %
Dry Hop	Amarillo	40 g	2 day(s)	8.2 %
Dry Hop	Mosaic	40 g	2 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	10 g	Boil	10 min
Water Agent	kwask mlekowy	10 g	Mash	1 min
Water Agent	kwask askorbinowy	4 g	Bottling	---