

hazy ipa mosaic + sabro

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (42.9%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| na koniec burzliwej | | | | |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Sabro | 60 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | Fermentum Mobile |