

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 %
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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