

# IPA Mosaic / Resztki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.35 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (75.9%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (17.2%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.2 kg (6.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Mosaic	20 g	10 min	12 %
Dry Hop	Mosaic	15 g	3 day(s)	12 %
Dry Hop	Chinook	17 g	3 day(s)	11.4 %
Dry Hop	Amarillo	8 g	3 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis