

# IPA Nelson&Mosaic

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Viking Pilsner malt	2 kg (21.7%)	82 %	4
Grain	Pszeniczny	1 kg (10.9%)	85 %	4
Grain	Biscuit Malt	1 kg (10.9%)	79 %	45
Grain	Płatki owsiane	0.2 kg (2.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	40 min	13.4 %
Boil	Mosaic	30 g	15 min	9.5 %
Boil	Nelson Sauvignon	25 g	15 min	11.3 %
Boil	Citra	5 g	15 min	13.4 %
Aroma (end of boil)	Mosaic	25 g	1 min	9.5 %
Aroma (end of boil)	Nelson Sauvignon	30 g	1 min	11.3 %