

# Kwietniowe simcoe mosaic

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (80%)	85 %	7
Grain	Oats, Flaked	0.9 kg (12%)	80 %	2
Sugar	cukier	0.6 kg (8%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	15 min	13.2 %
Whirlpool	Simcoe	60 g	30 min	13.2 %
Dry Hop	Mosaic	100 g	3 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HotHead OY-057	Ale	Slant	100 ml	OmegaYeast