

# mosaic imperial ipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **61**
- SRM **24.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **70 C**, Time **1 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **70C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (41.7%)	80 %	7
Grain	Pilzneński	1 kg (20.8%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (10.4%)	74 %	3
Grain	Special B Malt	1 kg (20.8%)	65.2 %	315
Sugar	cukier	0.3 kg (6.3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Mosaic	15 g	15 min	12 %
Boil	Mosaic	15 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	fermentis