

# Mosaic IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (82.1%)	80 %	4
Grain	Rice, Flaked	1.2 kg (17.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	11.1 %
Boil	Mosaic	30 g	20 min	11.1 %
Whirlpool	Mosaic	70 g	20 min	11.1 %
Dry Hop	Mosaic	150 g	3 day(s)	10 %
Dry Hop	Mosaic Cryo	110 g	3 day(s)	24 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---