

Mosaic ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **61.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 9.3 kg (85.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (5.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (9.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |
| Whirlpool | Mosaic | 30 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale | Liquid | 1000 ml | Wyeast Labs |