Mosaic IPA

- Gravity 14.3 BLG
- ABV **5.9** %
- IBU **56**
- SRM **6.2**
- 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 70 min
- Evaporation rate 10 %/h
- Boil size 26.8 liter(s)

Mash information

- Mash efficiency 85 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 17.5 liter(s)
- Total mash volume 22.5 liter(s)

Steps

- Temp 65 C, Time 45 min
 Temp 72 C, Time 30 min
 Temp 77 C, Time 10 min

Mash step by step

- Heat up 17.5 liter(s) of strike water to 71.4C
- Add grains
- Keep mash 45 min at 65C
- Keep mash 30 min at 72C
- Keep mash 10 min at 77C
- Sparge using 14.3 liter(s) of 76C water or to achieve 26.8 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.25 kg <i>(85%)</i>	85 %	7
Grain	Weyermann - Carared	0.5 kg <i>(10%)</i>	75 %	45
Grain	Weyermann - Pale Wheat Malt	0.25 kg <i>(5%)</i>	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic 2017	25 g	70 min	10.4 %
Boil	Mosaic 2017	25 g	15 min	10.4 %
Boil	Mosaic 2017	25 g	10 min	10.4 %
Boil	Mosaic 2017	25 g	5 min	10.4 %
Aroma (end of boil)	Mosaic 2017	25 g	0 min	10.4 %
Dry Hop	Mosaic 2017	25 g	7 day(s)	10.4 %
Dry Hop	Mosaic 2017	25 g	5 day(s)	10.4 %
Dry Hop	Mosaic 2017	25 g	3 day(s)	10.4 %

Yeasts

Name	Туре	Form	Amount	Laboratory
US 05	Ale	Dry	15 g	

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Gypsum	8 g	Mash	70 min
Fining	Irish Moss	5 g	Boil	10 min