

# Mosaic IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **89**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.8 kg (75.7%)	81 %	6
Grain	Briess - 2 Row Carapils Malt	0.2 kg (5.4%)	75 %	5
Grain	Briess - Pilsen Malt	0.7 kg (18.9%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	45 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	25 min	10 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	7 g	safale

## Notes

- Piwo pachnie obłądnie, jestem zadowolony z chmielenia. Jeden szkopuł że zeszło do 3blg a nawet poniżej i czując mosaica ten passion fruit i słodkie owoce ozekuje sie chcoiaz odrobiny słodczy od piwa ktorej brakuje.

Mar 28, 2017, 8:36 PM