

# MOZAPI

- Gravity **14.5 BLG**
- ABV ---
- IBU **44**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 7.5 kg (74.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I   | 2 kg (19.8%)   | 79 %  | 14  |
| Grain | Fawcett - Crystal Pszeniczny | 0.6 kg (5.9%)  | 70 %  | 160 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 50 g   | 60 min | 11.5 %     |
| Aroma (end of boil) | Mosaic  | 20 g   | 15 min | 14.4 %     |
| Aroma (end of boil) | Mosaic  | 25 g   | 5 min  | 14.4 %     |
| Whirlpool           | Cascade | 50 g   | 0 min  | 8.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |