

Single Hop Mosaic Ipa 59

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.8 kg (10.7%) | 85 % | 3 |
| Grain | zakwaszający | 0.15 kg (2%) | --- % | --- |
| Sugar | cukier biały | 0.5 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 120 g | 15 min | 10 % |
| Boil | Mosaic | 40 g | 5 min | 10 % |
| Whirlpool | Mosaic | 40 g | 30 min | 10 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 800 ml | FM |