

# SMASH Session IPA Mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (98.4%)	79 %	6
Grain	Acid Malt	0.05 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	6 g	60 min	10 %
Boil	Mosaic	6 g	15 min	10 %
Boil	Mosaic	12 g	10 min	10 %
Boil	Mosaic	36 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2.5 g	Mash	---
Water Agent	Chlorek wapnia	2 g	Mash	---