

## West Coast IPA [Mosaic]

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	12.5 %
Boil	Mosaic	50 g	5 min	12.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	12.5 %
Whirlpool	Mosaic	50 g	15 min	12.5 %
Dry Hop	Mosaic	200 g	5 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- Fermentacja burzliwa i cicha w 16°C.  
Piwo bardzo aromatyczne w smaku i zapachu, przepis ok.  
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