

## West Coast IPA - Mosaic single

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **61**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield  | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (100%) | 80.5 % | 2   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 65 g   | 15 min   | 10 %       |
| Dry Hop | Mosaic | 65 g   | 3 day(s) | 10 %       |

### Yeasts

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