

## West Coast IPA /Mosaic

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **78**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilznieński       | 3 kg (50%)    | 81 %  | 4   |
| Grain | Strzegom Pale Ale | 2 kg (33.3%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 85 %  | 3   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 13.6 %     |
| Boil      | Amarillo               | 15 g   | 30 min   | 7.1 %      |
| Whirlpool | Amarillo               | 35 g   | 5 min    | 7.1 %      |
| Dry Hop   | Mosaic                 | 30 g   | 5 day(s) | 10 %       |
| Dry Hop   | Citra                  | 30 g   | 5 day(s) | 12 %       |

### Yeasts

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