

XXIV MOSAIC DDH IPA 2.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.34 kg (60%)	79 %	6
Grain	Płatki owsiane	0.78 kg (20%)	85 %	3
Grain	Płatki pszeniczne	0.78 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	20 min	10 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Whirlpool	Mosaic	40 g	1 min	10 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %