

## 8#v.2 West Coast Mosaic

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **84**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Rice, Flaked	0.7 kg (15.9%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.2 kg (4.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Mosaic	45 g	5 min	10 %
Whirlpool	Mosaic	50 g	20 min	1 %
Dry Hop	Mosaic	50 g	5 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Notes

- Whirflock  
gips tyżeczka

chlorek wapnia pół łyżeczki  
kwas fosforowy  
*Jan 4, 2023, 5:13 PM*