

# AIPA Mosaic/Green Bullet

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (33.9%)	80 %	4
Grain	Strzegom Pale Ale	1.7 kg (30.4%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (10.7%)	79 %	22
Grain	Strzegom Bursztynowy	0.4 kg (7.1%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	65 min	15.3 %
Boil	Mosaic	5 g	60 min	13 %
Boil	Mosaic	5 g	45 min	13 %
Boil	Green Bullet	13 g	30 min	12.6 %
Boil	Mosaic	10 g	30 min	13 %
Aroma (end of boil)	Green Bullet	10 g	10 min	12.6 %
Aroma (end of boil)	Centennial	15 g	5 min	8.9 %
Whirlpool	Mosaic	10 g	1 min	13 %
Whirlpool	Citra	5 g	1 min	13.5 %
Dry Hop	Mosaic	20 g	5 day(s)	13 %
Dry Hop	Centennial	30 g	5 day(s)	8.9 %
Dry Hop	Citra	5 g	5 day(s)	13.5 %
Dry Hop	Amarillo	5 g	5 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

## Extras

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