

# AIPA Sigle Hop Mosaic

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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)**

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale      | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny    | 1 kg (14.3%) | 81 %  | 6   |
| Sugar | Sugar, Table (Sucrose) | 1 kg (14.3%) | 100 % | 2   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 40 g   | 60 min   | 13.2 %     |
| Whirlpool | Mosaic | 20 g   | 5 min    | 13.2 %     |
| Dry Hop   | Mosaic | 40 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |