

# American IPA Centennial/Mosaic

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	6
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Magnum 2017	25 g	60 min	12.1 %
Boil	Centennial	15 g	2 min	8.5 %
Boil	Mosaic	15 g	2 min	10.4 %
Whirlpool	Centennial	25 g	1 min	8.5 %
Whirlpool	Mosaic	25 g	1 min	10.4 %
Dry Hop	Centennial	60 g	3 day(s)	8.5 %
Dry Hop	Mosaic	60 g	3 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	wirlfloc T	1 g	Boil	15 min