

# Black IPA Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **28.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (42.7%)	79 %	6
Grain	Strzegom Wiedeński	1.3 kg (22.2%)	79 %	10
Grain	Pilzneński	0.75 kg (12.8%)	81 %	4
Grain	Weyermann - Carawheat	0.5 kg (8.5%)	77 %	110
Grain	Caramel/Crystal Malt - 20L	0.5 kg (8.5%)	75 %	150
Grain	Chocolate Malt (UK)	0.3 kg (5.1%)	73 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	30 g	10 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis