

## hazy ipa mosaic + sabro

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (42.9%)  | 82 %  | 4   |
| Grain | Strzegom Pszeniczny  | 2 kg (28.6%)  | 81 %  | 6   |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%)  | 61 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.1%) | 85 %  | 3   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Mosaic                 | 10 g   | 15 min   | 10 %       |
| Dry Hop             | Mosaic                 | 30 g   | 4 day(s) | 10 %       |
| na koniec burzliwej |                        |        |          |            |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |
| Dry Hop             | Sabro                  | 60 g   | 3 day(s) | 15 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 200 ml | Fermentum Mobile |