

IPA Nelson&Mosaic

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.3%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (21.7%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (10.9%) | 85 % | 4 |
| Grain | Biscuit Malt | 1 kg (10.9%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (2.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Citra | 25 g | 40 min | 13.4 % |
| Boil | Mosaic | 30 g | 15 min | 9.5 % |
| Boil | Nelson Sauvignon | 25 g | 15 min | 11.3 % |
| Boil | Citra | 5 g | 15 min | 13.4 % |
| Aroma (end of boil) | Mosaic | 25 g | 1 min | 9.5 % |
| Aroma (end of boil) | Nelson Sauvignon | 30 g | 1 min | 11.3 % |