

# Mosaic

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.4 kg (57.6%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (33.9%)   | 81 %  | 6   |
| Grain | Żytni               | 0.5 kg (8.5%)  | 85 %  | 8   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 50 g   | 60 min   | 7.8 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 5 min    | 4.3 %      |
| Dry Hop | Mosaic            | 100 g  | 3 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 150 ml | Danstar    |