

Mosaic IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5.5 kg (82.1%) | 80 % | 4 |
| Grain | Rice, Flaked | 1.2 kg (17.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Mosaic | 35 g | 60 min | 11.1 % |
| Boil | Mosaic | 30 g | 20 min | 11.1 % |
| Whirlpool | Mosaic | 70 g | 20 min | 11.1 % |
| Dry Hop | Mosaic | 150 g | 3 day(s) | 10 % |
| Dry Hop | Mosaic Cryo | 110 g | 3 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | --- |