

MOSAIC SINGLE HOP IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (96.8%)	80 %	8
Grain	Carahell	0.1 kg (3.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	mech	6 g	Boil	10 min
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Notes

- w single hopach bez karmelowych
stosowac kolo 100g chmielu w proporcji 60/40 gotowanie a cicha
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