

## Mosaic, Tomahawk

- Gravity **13.9 BLG**
- ABV ---
- IBU **120**
- SRM **11.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (66.7%)	80 %	7
Grain	Caraamber	0.5 kg (16.7%)	75 %	70
Grain	Pszeniczny wędzony dębem	0.5 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %
Boil	Mosaic	15 g	7 min	10 %
Dry Hop	Mosaic	11 g	11 day(s)	10 %
Dry Hop	Mosaic	15 g	13 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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U.S. West Coast	Ale	Dry	11 g	gozdawa
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