

# Mozaikowy Vermont

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.3%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (28.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Płatki owsiane	1 kg (14.1%)	85 %	3
Grain	Carahell	0.25 kg (3.5%)	77 %	26
Grain	Monachijski	0.25 kg (3.5%)	80 %	16
Grain	Strzegom Karmel 300	0.1 kg (1.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	90 min	10 %
Whirlpool	Mosaic	55 g	30 min	10 %
temp. 85' C				
Dry Hop	Mosaic	50 g	13 day(s)	10 %
dodane w 2 dniu burzliwej				
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Dry Hop	Mosaic	40 g	3 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---