

## Session Single Mash AIPA Mosaic

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- Gravity **11.7 BLG**
- ABV ---
- IBU **52**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (100%) | 70 %  | 6   |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Mosaic         | 20 g   | 30 min   | 11.7 %     |
| Aroma (end of boil) | Mosaic         | 35 g   | 10 min   | 11.7 %     |
| Aroma (end of boil) | Southern Cross | 15 g   | 10 min   | 12.7 %     |
| Aroma (end of boil) | Mosaic         | 35 g   | 5 min    | 11.7 %     |
| Aroma (end of boil) | Southern Cross | 15 g   | 5 min    | 12.7 %     |
| Dry Hop             | Mosaic         | 60 g   | 5 day(s) | 11.7 %     |

### Yeasts

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