

SMASH Session IPA Mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (98.4%) | 79 % | 6 |
| Grain | Acid Malt | 0.05 kg (1.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 6 g | 60 min | 10 % |
| Boil | Mosaic | 6 g | 15 min | 10 % |
| Boil | Mosaic | 12 g | 10 min | 10 % |
| Boil | Mosaic | 36 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Gips | 2.5 g | Mash | --- |
| Water Agent | Chlorek wapnia | 2 g | Mash | --- |