

# West Coast Mosaic IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Pale Ale Strzegom	1 kg (28.6%)	80 %	6
Grain	Pszeniczny Strzegom	0.3 kg (8.6%)	75 %	5
Grain	Płatki owsiane	0.2 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	9 g	60 min	18.5 %
Boil	Mosaic	14 g	30 min	12 %
Boil	Mosaic	5 g	15 min	12 %
Boil	Mosaic	25 g	0 min	12 %
Dry Hop	Mosaic	65 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.6 g	Fermentis