Mosaic West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(91.7%)*	79 %	6
Grain	Strzegom pszeniczny	0.5 kg *(8.3%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	12.5 %
Boil	Mosaic	30 g	30 min	11.8 %
Boil	Mosaic	20 g	15 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	0 min	11.8 %
Dry Hop	Mosaic	50 g	0 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis