

#43 Mosaic IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 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 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (83.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (13.9%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (2.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.6 % |
| Boil | Mosaic | 10 g | 20 min | 12.6 % |
| Boil | Mosaic | 50 g | 0 min | 12.6 % |
| Whirlpool | Mosaic | 60 g | 0 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 150 ml | Wyeast Labs |

Notes

- Fermentacja start 11 III (14blg)
Cicha i chmiel 18 III

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mar 13, 2019, 3:11 PM