

## 8#v.3 West Coast Mosaic

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **117**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Rice, Flaked	0.7 kg (15.9%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.2 kg (4.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Whirlpool	Mosaic	40 g	20 min	1 %
Dry Hop	Mosaic	50 g	5 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Notes

- 3l wody do platkow  
14l wody do zacierania  
0l do "wystadzania"  
Whirflock 1/4

gips tyżeczka  
chlorek wapnia 0  
kwas fosforowy  
zacierać do ~17blg  
*Jan 24, 2023, 1:43 PM*

- Świetny WC, mocny aromat, wysoka goryczka ale przyjemna i nie zalegająca, klarowne, optymalnie wysycone, nie jest wytrawne do kości, czuć lekką słodycz.  
*Feb 21, 2023, 1:22 PM*