

# AIPA 3 SH MOSAIC

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (92.9%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	70 g	15 min	10.5 %
Boil	Mosaic	70 g	5 min	10.5 %
Whirlpool	Mosaic	50 g	30 min	10.5 %
Dry Hop	Mosaic	60 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia gips	7 g	Mash	---
Fining	whirlfloc tabletki	1.2 g	Boil	7 min