

# AIPA Single Hop Mosaic

- Gravity **16.4 BLG**
- ABV ---
- IBU **45**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.2 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Marynka	10 g	50 min	10.5 %
Boil	Mosaic	10 g	30 min	11.7 %
Boil	Mosaic	20 g	0 min	11.7 %
Dry Hop	Mosaic	70 g	7 day(s)	11.7 %
Dry Hop	Eureka	30 g	7 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---