

# Black IPA Mosaic

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **34.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (82%)	82 %	4
Grain	Extra black	0.5 kg (8.2%)	1 %	1400
Grain	Rice, Flaked	0.4 kg (6.6%)	70 %	2
Sugar	Cukier	0.2 kg (3.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	40 g	60 min	8.5 %
Dry Hop	Mosaic	100 g	2 day(s)	13 %
Whirlpool	Chinook pl	10 g	120 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	12.5 g	---

## Notes

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