

# Black IPA Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **28.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale          | 2.5 kg (42.7%)  | 79 %  | 6    |
| Grain | Strzegom Wiedeński         | 1.3 kg (22.2%)  | 79 %  | 10   |
| Grain | Pilzneński                 | 0.75 kg (12.8%) | 81 %  | 4    |
| Grain | Weyermann - Carawheat      | 0.5 kg (8.5%)   | 77 %  | 110  |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (8.5%)   | 75 %  | 150  |
| Grain | Chocolate Malt (UK)        | 0.3 kg (5.1%)   | 73 %  | 1100 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 20 g   | 60 min | 12 %       |
| Boil                | Mosaic | 10 g   | 30 min | 12 %       |
| Boil                | Mosaic | 30 g   | 10 min | 12 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |