

Double IPA Mosaic Nelson

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (70.7%)	81 %	4
Grain	Pszeniczny	1 kg (10.1%)	85 %	4
Grain	Płatki pszeniczne	1 kg (10.1%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3
Sugar	Maltodekstryna	0.5 kg (5.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	30 g	70 min	11 %
Boil	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	50 g	2 day(s)	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Nelson Sauvignon	100 g	5 day(s)	11 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP067 - costal haze	Ale	Slant	300 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min