

# IPA Mosaic Marynka Lubelski

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.5 kg (30%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 30 g   | 30 min   | 7.7 %      |
| Boil    | Mosaic            | 30 g   | 10 min   | 13 %       |
| Dry Hop | Lublin (Lubelski) | 30 g   | 4 day(s) | 2.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory       |
|-------|------|------|--------|------------------|
| Us-05 | Ale  | Dry  | 11 g   | Fermentum mobile |

## Notes

- Zawieranie na lenia 67°C przez 70 min  
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