

# ipa simco mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 25 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 25 g   | 10 min   | 11.7 %     |
| Aroma (end of boil) | Mosaic | 25 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe | 25 g   | 0 min    | 11.7 %     |
| Dry Hop             | Mosaic | 50 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Simcoe | 50 g   | 4 day(s) | 11.7 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Notes

- whirlpool = hopstand 77 stopni  
chmilenie na zimno w temp pokojowej 4 dni później cold crash - kilka dni  
*Feb 21, 2019, 9:05 PM*