

## Mosaic ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **61.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 9.3 kg (85.3%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (5.5%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (9.2%)    | 78 %  | 4   |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil      | Mosaic                 | 30 g   | 30 min | 10 %       |
| Boil      | Mosaic                 | 30 g   | 15 min | 10 %       |
| Boil      | Mosaic                 | 30 g   | 5 min  | 10 %       |
| Boil      | Mosaic                 | 30 g   | 1 min  | 10 %       |
| Whirlpool | Mosaic                 | 30 g   | 1 min  | 10 %       |

### Yeasts

| Name                  | Type | Form   | Amount  | Laboratory  |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 1000 ml | Wyeast Labs |