

Mosaic Single Hop

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **76C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (58.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (33.3%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 100 g | 25 min | 9.5 % |
| Boil | Mosaic | 25 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 30 g | 15 min | 9.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 23 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 8 g | Mash | --- |
| Fining | mech irlandzki | 10 g | Boil | 15 min |