

Mosaic x Centennial IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (86.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.8 kg (13.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.6 %
Boil	Centennial	5 g	60 min	10.2 %
Boil	Mosaic	22 g	30 min	12.6 %
Boil	Centennial	8 g	30 min	10.2 %
Aroma (end of boil)	Mosaic	40 g	15 min	12.6 %
Aroma (end of boil)	Centennial	15 g	15 min	10.2 %
Dry Hop	Mosaic	150 g	7 day(s)	12.6 %
Dry Hop	Centennial	50 g	7 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Przepis przygotowany do uwarzenia w kotle warzelnym Coobra CB3
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