

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |     |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|

### 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  
*Apr 6, 2018, 7:24 PM*