

## Mozaic IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **66**
- SRM **13.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **8.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **6.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **8.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (85.4%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.3 kg (14.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Cascade	20 g	8 min	5 %
Boil	Mosaic	15 g	7 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	34 ml	Safale