

# Mozaika

- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.5 %/h**
- Boil size **3323.3 liter(s)**

## Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1800 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2123.3 liter(s)** of **76C** water or to achieve **3323.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	475 kg (79.2%)	81 %	4
Grain	Monachijski	50 kg (8.3%)	80 %	16
Grain	Pszeniczny	75 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	2250 g	60 min	10 %
Boil	Mosaic	1500 g	20 min	10 %
Boil	Mosaic	3000 g	5 min	10 %
Whirlpool	Mosaic	3000 g	1 min	10 %
Dry Hop	Mosaic	7500 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-o5	Ale	Dry	1500 g	Fermentis