

# RUDA Mozaika

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **13.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3150 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3795 liter(s)**

## Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1815 liter(s)**
- Total mash volume **2420 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 **1815 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 **2585 liter(s)** of **76C** water or to achieve **3795 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński      | 455 kg (75.2%) | 81 %  | 4   |
| Grain | Monachijski     | 50 kg (8.3%)   | 80 %  | 16  |
| Grain | Pszeniczny      | 75 kg (12.4%)  | 85 %  | 4   |
| Grain | Jęczmień palony | 25 kg (4.1%)   | 55 %  | 985 |

## 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  |