

## #Sowa 44 - Mosaic West Coast

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pilzneński	2.5 kg (41.7%)	81 %	4
Grain	płatki jęczmiennie błyskawiczne	0.5 kg (8.3%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (8.3%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	6 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	90 g	4 day(s)	10 %

### Yeasts

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