

White IPA Mosaic Ekuanot

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (58.3%) | 80 % | 4 |
| Grain | Pszoniczny | 2.5 kg (41.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | ekuanot | 30 g | 10 min | 14 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 11.7 % |
| Dry Hop | ekuanot | 60 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |