

## #37 Mosaic single hop IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Pszeniczny	2 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Mosaic	25 g	10 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	10 g	Boil	60 min
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## Notes

- 50L do wiadra ( )było idelanie),  
OG 1.055 po zacieraniu,  
dolana woda na pseudo wyśładzanie 12L  
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