

## 5#HAZY IPA MOSAIC

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **9.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (39.5%)	81 %	4
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (13.2%)	61 %	5
Grain	Strzegom Karmel 150	0.5 kg (6.6%)	75 %	150
Grain	Płatki owsiane	1.4 kg (18.4%)	60 %	3
Grain	Rye, Flaked	0.7 kg (9.2%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	6.6 g	10 min	10 %
Boil	Cascade PL	6.6 g	10 min	5.2 %
Boil	Sabro	6.6 g	10 min	15 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade PL	20 g	5 min	5.2 %
Boil	Sabro	20 g	5 min	15 %
Whirlpool	Mosaic	30 g	25 min	10 %
Whirlpool	Cascade PL	30 g	25 min	5.2 %

Whirlpool	Sabro	30 g	25 min	15 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %
Dry Hop	Cascade PL	10 g	7 day(s)	5.2 %
Dry Hop	Sabro	10 g	7 day(s)	15 %
Dry Hop	Mosaic	33 g	5 day(s)	10 %
Dry Hop	Cascade PL	33 g	5 day(s)	5.2 %
Dry Hop	Sabro	33 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis