

## 8# West Coast Mosaic

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **80**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (76.9%)	81 %	4
Grain	Rice, Flaked	0.7 kg (17.9%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.2 kg (5.1%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	50 g	15 min	5 %
Whirlpool	Mosaic	50 g	20 min	1 %
Dry Hop	Mosaic	50 g	5 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Notes

- Whirflock gips łyżeczka

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kwas fosforowy  
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