

AIPA single hop Mosaic

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	80 %	2
Grain	Viking Vienna Malt	1.5 kg (23.1%)	79 %	7
Grain	Viking Red Ale Malt	1 kg (15.4%)	70 %	80
Grain	Viking Wheat Malt	0.5 kg (7.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.3 %
Boil	Mosaic	20 g	10 min	11.3 %
Dry Hop	Mosaic	60 g	4 day(s)	11.3 %

Yeasts

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