

ALBION 4 Mosaic

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **57 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **43.7 liter(s)** of **76C** water or to achieve **70.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (72.6%)	80 %	5
Grain	Viking Wheat Malt	2 kg (13.2%)	83 %	5
Grain	Płatki owsiane	1 kg (6.6%)	85 %	3
Grain	Płatki pszeniczne	1 kg (6.6%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0.15 kg (1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	70 g	30 min	12 %
Boil	Citra	30 g	20 min	12 %
Dry Hop	Mosaic	200 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	400 ml	White Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapniowy (roztwór)	7 g	Mash	---
Water Agent	Siarczan wapniowy	5 g	Mash	---