

ALBION Mosaic Simcoe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **64.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **77.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **43 liter(s)**
- Total mash volume **60.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 15 kg (87.2%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (5.8%) | 83 % | 5 |
| Grain | Platki owsiane | 1.2 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Simcoe | 20 g | 20 min | 13.2 % |
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Dry Hop | Simcoe | 140 g | 7 day(s) | 13.2 % |
| Dry Hop | Mosaic | 140 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|--------|
| Water Agent | Gips | 10 g | Mash | 90 min |
| Water Agent | Chlorek wapniowy (roztwór) | 7 g | Mash | 90 min |