

# American IPA Centennial/Mosaic

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 %  | 6   |
| Grain | Strzegom Pilzneński  | 3 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (16.7%) | 81 %  | 6   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil      | Magnum 2017            | 25 g   | 60 min   | 12.1 %     |
| Boil      | Centennial             | 15 g   | 2 min    | 8.5 %      |
| Boil      | Mosaic                 | 15 g   | 2 min    | 10.4 %     |
| Whirlpool | Centennial             | 25 g   | 1 min    | 8.5 %      |
| Whirlpool | Mosaic                 | 25 g   | 1 min    | 10.4 %     |
| Dry Hop   | Centennial             | 60 g   | 3 day(s) | 8.5 %      |
| Dry Hop   | Mosaic                 | 60 g   | 3 day(s) | 10.4 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-04 | Ale  | Slant | 400 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | wirlfloc T | 1 g    | Boil    | 15 min |