

# Cold IPA SH Mosaic v.2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.3 kg (85.5%)	82 %	4
Grain	Castlemating - Caramel Pils	0.5 kg (8.1%)	78 %	5
Grain	Rice, Flaked	0.4 kg (6.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	15 g	60 min	11.8 %
Boil	Mosaic	35 g	60 min	11.8 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.8 %
Dry Hop	Mosaic	250 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Novalager	Lager	Slant	150 ml	---

## Notes

- Woda RO:kran  
zacieranie 22.5L -> 3 ml kwasu mlekowego

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

wyśładzanie 11L -> 2 ml kwasu mlekowego  
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