

Cold IPA SH Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 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 **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| First Wort | Mosaic HB | 20 g | 60 min | 10 % |
| Boil | Mosaic HB | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic HB | 10 g | 10 min | 10 % |
| Dry Hop | Mosaic HB | 60 g | 3 day(s) | 10 % |
| Dry Hop | Mosaic Cryo | 50 g | 3 day(s) | 21.3 % |

Yeasts

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

Notes

- Woda RO:kran
zacieranie 21L -> 3ml kwasu mlekowego

wyśładzanie 9L -> 2ml kwasu mlekowego
Nov 23, 2023, 5:58 PM