

## Dog Days - Mosaic Nelson/ London Fog

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **73 C**, Time **70 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **70 min** at **73C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (60.6%)	81 %	4
Grain	Viking Wheat Malt	0.6 kg (18.2%)	83 %	5
Grain	Viking Pale Ale malt	0.3 kg (9.1%)	80 %	5
Grain	Platki owsiane	0.4 kg (12.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	13.2 %
Dry Hop	Citra	30 g	3 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	100 ml	White Labs

### Notes

- Gips 0.5 g  
Chlorek wapnia 5.5 g  
Sól NaCl 0.5g  
Epsom 0.5g

Piwo bardzo przyjemne, CC 14 dni bardzo pomógł, brak zalegającej goryczki  
*May 30, 2021, 9:34 PM*