

# ipa simco mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	10 min	11.7 %
Aroma (end of boil)	Mosaic	25 g	0 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	0 min	11.7 %
Dry Hop	Mosaic	50 g	4 day(s)	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- whirlpool = hopstand 77 stopni  
chmilenie na zimno w temp pokojowej 4 dni później cold crash - kilka dni  
*Feb 21, 2019, 9:05 PM*