

# Mosaic IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.25 kg (85%)	85 %	7
Grain	Weyermann - Carared	0.5 kg (10%)	75 %	45
Grain	Weyermann - Pale Wheat Malt	0.25 kg (5%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic 2017	25 g	70 min	10.4 %
Boil	Mosaic 2017	25 g	15 min	10.4 %
Boil	Mosaic 2017	25 g	10 min	10.4 %
Boil	Mosaic 2017	25 g	5 min	10.4 %
Aroma (end of boil)	Mosaic 2017	25 g	0 min	10.4 %
Dry Hop	Mosaic 2017	25 g	7 day(s)	10.4 %
Dry Hop	Mosaic 2017	25 g	5 day(s)	10.4 %
Dry Hop	Mosaic 2017	25 g	3 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	15 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	8 g	Mash	70 min
Fining	Irish Moss	5 g	Boil	10 min