

# Mosaic Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **60**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **71C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.9 kg (83.9%)  | 79 %  | 7   |
| Grain | Pszeniczny        | 0.75 kg (16.1%) | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 35 g   | 60 min   | 13.5 %     |
| Boil                | Mosaic | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 1 min    | 10 %       |
| Dry Hop             | Mosaic | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |