

# Mosaic Session IPA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **65**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 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 **60 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **71C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.1 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	Mosaic	25 g	60 min	12 %
Boil	Mosaic	25 g	30 min	12 %
Boil	Mosaic	15 g	10 min	12 %
Boil	Mosaic	45 g	0 min	12 %
Aroma (end of boil)	Mosaic	40 g	0 min	12 %
Dry Hop	Mosaic	100 g	5 day(s)	12 %

## Yeasts

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