

# Mosaic SIPA niskoalkoholowa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **38**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3
Grain	płatki żytnie	0.5 kg (12.5%)	60 %	8
Grain	płatki jęczmienne	0.5 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale