

# MOSANOT IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (84.3%)	79 %	6
Grain	Pszeniczny	0.6 kg (11.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Equinox	30 g	5 min	13.1 %
Boil	Equinox	40 g	1 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar