

Mozaika

- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.5 %/h**
- Boil size **3323.3 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1800 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2123.3 liter(s)** of **76C** water or to achieve **3323.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 475 kg (79.2%) | 81 % | 4 |
| Grain | Monachijski | 50 kg (8.3%) | 80 % | 16 |
| Grain | Pszeniczny | 75 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 2250 g | 60 min | 10 % |
| Boil | Mosaic | 1500 g | 20 min | 10 % |
| Boil | Mosaic | 3000 g | 5 min | 10 % |
| Whirlpool | Mosaic | 3000 g | 1 min | 10 % |
| Dry Hop | Mosaic | 7500 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-o5 | Ale | Dry | 1500 g | Fermentis |