

simcoe/mosaic ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **7.8**
- 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 **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.1%)	80 %	5
Grain	Crystal Malt wheat malt	0.25 kg (4.5%)	75 %	170
Grain	Cookie viking malt	0.18 kg (3.2%)	75 %	25
Liquid Extract	Liquid Extract (LME) - Pilsner	0.12 kg (2.2%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	21 g	50 min	11.7 %
Boil	Simcoe	20 g	10 min	11.7 %
Boil	Mosaic	25 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	0 min	11.7 %
Aroma (end of boil)	Mosaic	25 g	0 min	13.2 %
Dry Hop	Simcoe	35 g	6 day(s)	11.7 %
Dry Hop	Mosaic	100 g	6 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	7 min

Notes

- 17.5l water set up

60 min 65-67 Celsius
20 min 70-70 Celsius
mashed-out to 77C,
5l water bedded for for filtering
sparged with 10l of water
12 BRX (12,5 blg) before boiling, total setup = 27l
14.9 BRX (14.3 blg) after boiling, 21l set up for fermentation.
7.8 BRX (7.5 blg) after 10 days (3.5% vol.)
dry hopping 6 days
7.5 BRX (7.3 blg) after 10 days (4.1% vol.) Carbonation: 2.5
bottled 18 liters
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