

# Simcoe Mosaic Session IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (86.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Simcoe	20 g	15 min	13 %
Boil	Mosaic	20 g	15 min	12.3 %
Boil	Simcoe	15 g	5 min	13 %
Boil	Mosaic	15 g	5 min	12.3 %
Boil	Simcoe	15 g	0 min	13 %
Boil	Mosaic	15 g	0 min	12.3 %
Whirlpool	Simcoe	30 g	0 min	13 %
15 minut 80 stopni				
Whirlpool	Mosaic	30 g	0 min	12.3 %
15 minut 80 stopni				
Dry Hop	Simcoe	20 g	3 day(s)	13 %

Whirlpool	Mosaic	20 g	3 min	12.3 %
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## Yeasts

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