

# Single Hop IPA Mosaic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **4 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68.6%)	79 %	6
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	płatki pszeniczne	0.5 kg (9.8%)	85 %	3
Grain	Cara Gold Castlemalting	0.1 kg (2%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Whirlpool	Mosaic	15 g	2 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Ringwood Ale	Ale	Slant	300 ml	---