

Single HOP Mosaic

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **9.8**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Viking Pilsner malt | 2 kg (33.3%) | 82 % | 4 |
| Grain | Caramunich® typ I | 1 kg (16.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |