

# Single Hop Mosaic Ipa 59

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.3**
- 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 **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80.5%)	80 %	5
Grain	Płatki pszeniczne	0.8 kg (10.7%)	85 %	3
Grain	zakwaszający	0.15 kg (2%)	--- %	---
Sugar	cukier biały	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	120 g	15 min	10 %
Boil	Mosaic	40 g	5 min	10 %
Whirlpool	Mosaic	40 g	30 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	800 ml	FM