

# Single Hop Mosaic Wolf AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **86**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (75%)	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg (25%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	65 min	11.5 %
Boil	Mosaic	40 g	15 min	11.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	11.5 %
Dry Hop	Mosaic	60 g	7 day(s)	11.5 %

## Yeasts

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