

## Aipka Cryo Mosaic

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **4.7**

### 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (33.3%)   | 85 %  | 7   |
| Grain | Pszeniczny                | 3.5 kg (58.3%) | 85 %  | 4   |
| Grain | Płatki pszeniczne         | 0.5 kg (8.3%)  | 60 %  | 4   |

### Hops

| Use for | Name                                                  | Amount | Time      | Alpha acid |
|---------|-------------------------------------------------------|--------|-----------|------------|
| Boil    | CRYO hops® - granulát z lupuliny - Mosaic® (USA) 25 g | 12.5 g | 15 min    | 21.6 %     |
| Boil    | Talus                                                 | 25 g   | 45 min    | 9.3 %      |
| Dry Hop | CRYO hops® - granulát z lupuliny - Mosaic® (USA) 25 g | 25 g   | 14 day(s) | 21.6 %     |

### Yeasts

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