

# Queen Nelson Mosaic

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Best Pale Ale	4 kg (60.6%)	85 %	5
Grain	IREKS Wheat Malt light	1.5 kg (22.7%)	83 %	4
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3
Grain	Aromatic Malt	0.5 kg (7.6%)	78 %	60
Grain	Płatki pszeniczne	0.1 kg (1.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	5 g	30 min	12.6 %
Boil	Warrior	15 g	15 min	16.3 %
Aroma (end of boil)	Mosaic	30 g	5 min	12.6 %
Whirlpool	African Queen	25 g	15 min	11 %
Dry Hop	Mosaic	30 g	2 day(s)	12.6 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	10.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Slant	100 ml	---