

## #24 Single Hop Session IPA Mosaic

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- 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 **85 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (100%) | 85 %  | 7   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 30 g   | 55 min   | 10 %       |
| Boil                | Mosaic | 30 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic | 80 g   | 4 day(s) | 10 %       |

### Yeasts

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