

Cold IPA SH Mosaic v.2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.3 kg (85.5%) | 82 % | 4 |
| Grain | Castlemating - Caramel Pils | 0.5 kg (8.1%) | 78 % | 5 |
| Grain | Rice, Flaked | 0.4 kg (6.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort | Mosaic | 15 g | 60 min | 11.8 % |
| Boil | Mosaic | 35 g | 60 min | 11.8 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 11.8 % |
| Dry Hop | Mosaic | 250 g | 3 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------|
| Lallemand Novalager | Lager | Slant | 150 ml | --- |

Notes

- Woda RO:kran
zacieranie 22.5L -> 3 ml kwasu mlekowego

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

wyśładzanie 11L -> 2 ml kwasu mlekowego
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