

# Cold IPA SH Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 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 **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic HB	20 g	60 min	10 %
Boil	Mosaic HB	20 g	60 min	10 %
Aroma (end of boil)	Mosaic HB	10 g	10 min	10 %
Dry Hop	Mosaic HB	60 g	3 day(s)	10 %
Dry Hop	Mosaic Cryo	50 g	3 day(s)	21.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Novalager	Lager	Slant	150 ml	Lallemand

## Notes

- Woda RO:kran  
zacieranie 21L -> 3ml kwasu mlekowego

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

wyładzanie 9L -> 2ml kwasu mlekowego  
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