

Double IPA Mosaic Nelson

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Pilznieński | 7 kg (70.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (10.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (10.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (4%) | 85 % | 3 |
| Sugar | Maltodekstryna | 0.5 kg (5.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| First Wort | Iunga | 30 g | 70 min | 11 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Nelson Sauvignon | 100 g | 5 day(s) | 11 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| WLP067 - costal haze | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Whirfloc | 1 g | Boil | 5 min |
| Water Agent | H3PO4 | 5 g | Mash | 70 min |
| Flavor | NaCl | 7 g | Boil | 70 min |