

# IPA MOSAIC NON STOP

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 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	5 kg (83.3%)	85 %	7
Grain	Caramunich® typ I	1 kg (16.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	1 g	60 min	10 %
Boil	Mosaic	1 g	59 min	10 %
Boil	Mosaic	1 g	58 min	10 %
Boil	Mosaic	1 g	57 min	10 %
Boil	Mosaic	1 g	56 min	10 %
Boil	Mosaic	1 g	55 min	10 %
Boil	Mosaic	1 g	54 min	10 %
Boil	Mosaic	1 g	53 min	10 %
Boil	Mosaic	1 g	52 min	10 %
Boil	Mosaic	1 g	51 min	10 %
Boil	Mosaic	1 g	50 min	10 %
Boil	Mosaic	1 g	49 min	10 %

Boil	Mosaic	1 g	48 min	10 %
Boil	Mosaic	1 g	47 min	10 %
Boil	Mosaic	1 g	46 min	10 %
Boil	Mosaic	1 g	45 min	10 %
Boil	Mosaic	1 g	44 min	10 %
Boil	Mosaic	1 g	43 min	10 %
Boil	Mosaic	1 g	42 min	10 %
Boil	Mosaic	1 g	41 min	10 %
Boil	Mosaic	1 g	40 min	10 %
Boil	Mosaic	1 g	39 min	10 %
Boil	Mosaic	1 g	38 min	10 %
Boil	Mosaic	1 g	37 min	10 %
Boil	Mosaic	1 g	36 min	10 %
Boil	Mosaic	1 g	35 min	10 %
Boil	Mosaic	1 g	34 min	10 %
Boil	Mosaic	1 g	33 min	10 %
Boil	Mosaic	1 g	32 min	10 %
Boil	Mosaic	1 g	31 min	10 %
Boil	Mosaic	1 g	30 min	10 %
Boil	Mosaic	1 g	29 min	10 %
Boil	Mosaic	1 g	28 min	10 %
Boil	Mosaic	1 g	27 min	10 %
Boil	Mosaic	1 g	26 min	10 %
Boil	Mosaic	1 g	25 min	10 %
Boil	Mosaic	1 g	24 min	10 %
Boil	Mosaic	1 g	23 min	10 %
Boil	Mosaic	2 g	22 min	10 %
Boil	Mosaic	2 g	21 min	10 %
Boil	Mosaic	2 g	20 min	10 %
Boil	Mosaic	2 g	19 min	10 %
Boil	Mosaic	2 g	18 min	10 %
Boil	Mosaic	2 g	17 min	10 %
Boil	Mosaic	2 g	16 min	10 %
Boil	Mosaic	3 g	15 min	10 %
Boil	Mosaic	3 g	14 min	10 %
Boil	Mosaic	3 g	13 min	10 %
Boil	Mosaic	3 g	12 min	10 %
Boil	Mosaic	3 g	11 min	10 %
Boil	Mosaic	3 g	10 min	10 %
Boil	Mosaic	3 g	9 min	10 %
Boil	Mosaic	3 g	8 min	10 %
Boil	Mosaic	3 g	7 min	10 %
Boil	Mosaic	3 g	6 min	10 %

Boil	Mosaic	3 g	5 min	10 %
Boil	Mosaic	3 g	4 min	10 %
Boil	Mosaic	3 g	3 min	10 %
Boil	Mosaic	3 g	2 min	10 %
Boil	Mosaic	3 g	1 min	10 %
Boil	Mosaic	3 g	0 min	10 %

## Yeasts

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

## Notes

- odfermentowało do 2 blg.  
*Jan 15, 2018, 10:06 PM*