

## Mosaic Ipa #2

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- Gravity **16.6 BLG**
- ABV ---
- IBU **55**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6.7 kg (83.8%)	80.5 %	6
Grain	BESTMALZ - Best Vienna	1.3 kg (16.3%)	80.5 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	65 g	60 min	10 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Whirlpool	Mosaic	40 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

### Notes

- Starter 3 dniowy - objętość 1.8 L. Ekstrakt zlany, zadane tylko drożdże.  
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