

Mosaic SIPA niskoalkoholowa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **38**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (50%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 60 % | 3 |
| Grain | płatki żytnie | 0.5 kg (12.5%) | 60 % | 8 |
| Grain | płatki jęczmienne | 0.5 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 10 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |