

# Mosaic SIPA niskoalkoholowa

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- 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     |