

# Mosainox

- Gravity **17.5 BLG**
- ABV ---
- IBU **57**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (67.6%)	75 %	6
Grain	Pilzneński	1 kg (13.5%)	76 %	4
Grain	Caramunich Malt	0.2 kg (2.7%)	70 %	110
Grain	Aromatic Malt	0.2 kg (2.7%)	73 %	51
Grain	Pszeniczny	1 kg (13.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Mosaic	5 g	0 min	10 %
Dry Hop	Citra	50 g	7 day(s)	13 %

## Yeasts

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