

# Polska Mozaika

- Gravity **15 BLG**
- ABV ---
- IBU **95**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **12 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **74 C**, Time **60 min**
- Temp **78 C**, Time **2 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 **60 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (50%)	80 %	7
Grain	piłznieński	2 kg (33.3%)	81 %	4
Grain	Caraamber	0.5 kg (8.3%)	75 %	70
Grain	pszeniczny wędzony dymem dębowym	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	70 min	10.5 %
Boil	Marynka	30 g	45 min	10.5 %
Boil	Mosaic	25 g	20 min	12 %
Boil	Mosaic	25 g	10 min	12 %
Dry Hop	Mosaic	25 g	9 day(s)	12 %
Dry Hop	Mosaic	25 g	12 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	10 g	Boil	15 min
Water Agent	gips piwowarski	2 g	Mash	---