

## Session IPA - 10L - Mosaic, Simcoe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (63.8%)	82 %	4
Grain	Rice, Flaked	0.75 kg (31.9%)	70 %	2
Grain	Viking Wheat Malt	0.1 kg (4.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	3 g	60 min	11.5 %
Boil	Simcoe	3 g	60 min	12.6 %
Boil	Mosaic	5 g	20 min	11.5 %
Boil	Simcoe	5 g	20 min	12.6 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	12.6 %
Whirlpool	Mosaic	15 g	0 min	11.5 %
Whirlpool	Simcoe	15 g	0 min	12.6 %
Dry Hop	Mosaic	20 g	4 day(s)	11.5 %
Dry Hop	Simcoe	20 g	4 day(s)	12.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min