

## Session IPA Magnum Mosaic Cascade 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **96**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Magnum	50 g	20 min	13.5 %
Aroma (end of boil)	Mosaic	100 g	1 min	10 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---