

Simcoe/Mosaic_IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (89%) | 83 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.37 kg (6.6%) | 78 % | 20 |
| Grain | Platki owsiane | 0.25 kg (4.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 11.7 % |
| Whirlpool | Mosaic | 30 g | 20 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 20 min | 11.7 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 11.7 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 13.2 % |

Yeasts

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