

single hop mosaic

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 1 kg (14.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 40 g | 0 min | 10 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 10 % |