

# White IPA Mosaic Ekuanot

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Pszoniczny	2.5 kg (41.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	ekuanot	30 g	10 min	14 %
Aroma (end of boil)	Mosaic	30 g	10 min	11.7 %
Dry Hop	ekuanot	60 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile