

# Single Hop Mosaic II

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (76.9%)	80.5 %	4
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Grain	Crystal wheat	1 kg (15.4%)	--- %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Mosaic	30 g	15 min	12 %
Aroma (end of boil)	Mosaic	60 g	0 min	12 %
Dry Hop	Mosaic	40 g	3 day(s)	12 %
Dry Hop	Mosaic	40 g	3 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	15 min