

# AIPA MOZAIKOWA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **107**
- SRM **6.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (75.6%) | 85 %  | 6.5 |
| Grain | zakwaszający              | 0.1 kg (1.7%)  | 75 %  | 45  |
| Grain | Weyermann - Carapils      | 0.5 kg (8.4%)  | 78 %  | 4   |
| Grain | Carabelge                 | 0.5 kg (8.4%)  | 80 %  | 30  |
| Grain | Płatki owsiane            | 0.35 kg (5.9%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Zythos | 40 g   | 73 min    | 15.7 %     |
| Boil                | Mosaic | 20 g   | 43 min    | 11.8 %     |
| Boil                | Mosaic | 10 g   | 28 min    | 11.8 %     |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min     | 11.8 %     |
| Aroma (end of boil) | Zythos | 10 g   | 0 min     | 15.7 %     |
| Dry Hop             | Mosaic | 40 g   | 10 day(s) | 11.8 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | gips              | 1 g    | Mash    | 60 min |
| Flavor      | skórka pomarańczy | 20 g   | Boil    | 15 min |
| Fining      | klarownik         | 2.5 g  | Boil    | 15 min |