# #11 Mosaic Single Hop IPA

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- Gravity **13.6 BLG**
- ABV **---**
- IBU **84**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 9 kg *(75%)* | 85 % | 7 |
| Grain | Weyermann - Carapils | 3 kg *(25%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Mosaic | 100 g | 30 min | 12 % |
| Boil | Mosaic | 150 g | 15 min | 12 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.