

Mosaic IPA - 6%

White IPA

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 73 (Tinseth)
BU/GU : 1.19
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.061
Final Gravity : 1.015

Fermentables (1.59 kg)

1.454 kg - Maris Otter Malt 6 EBC (91.5%)
^ Lot # 2500001777621 (12.05.2023)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
73 g - Carapils 4 EBC (4.6%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
63 g - Golden Naked Oats 18 EBC (4%)

Hops (26.9 g)

60 min - 6.2 g - Mosaic - 11.6% (34 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
15 min - 7.4 g - Mosaic - 11.6% (27 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Hop Stand

29 min hopstand @ 90 °C
29 min 90 °C - 5.9 g - Mosaic - 11.6% (12 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Dry Hops

2 days - 7.4 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.24 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.28 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Clipper

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.77 L
Sparge Water : 4.64 L
Boil Time : 60 min
Total Water : 9.41 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Mosaic IPA

Recipe Notes

Target: OG = 1.063, BHE = 77 %.