

## Mosaic IPA v2 - 6%

### Hazy IPA (New England / NEIPA)

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Type: All Grain

IBU : 42 (Tinseth)  
BU/GU : 0.69  
Colour : 11 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.059  
Total Gravity : 1.061  
Final Gravity : 1.015

### Fermentables (1.46 kg)

1.375 kg - Maris Otter 5.5 EBC (94.1%)  
^ The Malt Miller (UK) MAL-00-038  
58 g - Golden Naked Oats 18 EBC (4%)  
29 g - Biscuit Malt 45.5 EBC (2%)  
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (27.4 g)

60 min - 5 g - Mosaic - 11.6% (27 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
10 min - 5.6 g - Mosaic - 11.6% (12 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### Hop Stand

20 min hopstand @ 75 °C  
20 min 75 °C - 8.4 g - Mosaic - 11.6% (4 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### Dry Hops

4 days - 8.4 g - Mosaic - 11.6%  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### Miscellaneous

Mash - 5.7 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.31 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.87 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

### Yeast

0.6 pkg - CrossMyLoof Clipper - New England A...

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

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

Mash Water : 4.39 L  
Sparge Water : 4.89 L  
Boil Time : 60 min  
Total Water : 9.28 L



11 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °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 100 Mg 11 Na 16 Cl 155 SO 93 HCO 17

SO/Cl ratio: 0.6

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:

### Recipe Notes

Target: ABV = 6.2 %, OG = 1.058.