

Mosaically v2 - 6.4%

Specialty IPA

Author: AhShucks! Brewing / The Thirsty Otter

Type: All Grain

IBU : 59 (Tinseth)
 BU/GU : 0.95
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.062
 Final Gravity : 1.013

Fermentables (1.54 kg)

1.255 kg - Pale Ale Malt 6 EBC (81.6%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 125 g - Carapils 4 EBC (8.1%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-01-016
 94 g - Quinoa Flakes 7.5 EBC (6.1%)
 64 g - Premium English Caramalt 60 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-033

Hops (103.6 g)

30 min - 5.4 g - Mosaic (T90) - 11.8% (23 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 10 min - 6.7 g - Mosaic (T90) - 11.8% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 5 min - 6.5 g - Mosaic (T90) - 11.8% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-012

Hop Stand

30 min hopstand @ 65.5 °C
 30 min 65.5 °C - 49 g - Mosaic (T90) - 11.8%...

Dry Hops

3 days - 36 g - Mosaic (T90) - 11.8%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.24 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

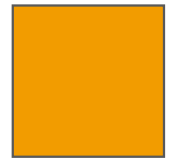
Yeast

0.7 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 4.33 L
 Sparge Water : 4.94 L
 Boil Time : 60 min
 Total Water : 9.27 L



14 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

Ale
 20 °C - 14 days - Primary

Water Profile

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

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:

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Recipe Notes

Target: ABV = 6.2 %, IBU = 56, EBC = 10.2, OG = 1.062, FG = 1.014.
Changed the malt bill for availability.