

Mosaically - 6%

Juicy or Hazy India Pale Ale

Author: AhShucks! Brewing

Type: All Grain

IBU : 56 (Tinseth)
 BU/GU : 0.9
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.062
 Final Gravity : 1.016

Fermentables (1.63 kg)

1.329 kg - 60 min - Mash - 2-Row Brewers Malt...
 133 g - 60 min - Mash - Carapils 2.6 EBC (8.2%)
 100 g - 60 min - Mash - Flaked Quinoa 7.9 EBC...
 66 g - 60 min - Mash - American Honey 65 EBC...

Hops (126 g)

20 min - 6.4 g - Mosaic - 11.2% (20 IBU)
 ^ unique and complex blend of floral, tropica...
 10 min - 6.4 g - Mosaic - 11.2% (13 IBU)
 ^ unique and complex blend of floral, tropica...
 5 min - 6.4 g - Mosaic - 11.2% (8 IBU)
 ^ unique and complex blend of floral, tropica...

Hop Stand

30 min hopstand @ 65.6 °C
 30 min 65.6 °C - 61 g - Mosaic (Whole) - 10.8...

Dry Hops

3 days - 45.8 g - Mosaic - 11.5%

Miscellaneous

Mash - 8 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 3.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 8.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 0.269 items - Servomyces
 ^ Zinc is a missing nutrient in wort and is m...
 10 min - Boil - 0.269 items - Whirlfloc
 ^ A blend of Irish Moss and purified Kappa ca...
 10 min - Boil - 0.269 items - Wort Chiller
 ^ Immersion Chiller

Yeast

0.7 pkg - Lallemend (LalBrew) Verdant IPA
 ^ produce a variety of hop-forward and malty...

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

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

Mash Water : 4.58 L
 Sparge Water : 4.77 L
 Boil Time : 60 min
 Total Water : 9.35 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature
 73.9 °C - 10 min - Mash Out

Fermentation Profile

Flex+
 18.9 °C - 0.34 Bar - 3 days - Primary
 21.1 °C - 0.34 Bar - 3 days - Primary
 4.4 °C - 0.34 Bar - 3 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 87 Mg 13 Na 3 Cl 53 SO 178

SO/Cl ratio: 3.4
 Mash pH: 5.17
 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

Actual numbers and predicted numbers were way off across the board.
 Pre-Boil predicted 1.041
 Pre-Boil actual 1.052

Mosaically

Recipe Notes

OG predicted 1.051
OG actual 1.062