

# Greg's Mosaic IPA v.3 - American IPA (14B)

Brewer

Date

<b>Batch Size</b>	5.500 gal	<b>Boil Size</b>	6.750 gal
<b>Boil Time</b>	1.000 hr	<b>Efficiency</b>	75%
<b>OG</b>	1.068 sg	<b>FG</b>	1.021 sg
<b>ABV</b>	6.5%	<b>IBU</b>	80.2 (Tinseth)
<b>Color</b>	9.4 srm (Morey)	<b>Estimated calories (per 12 oz)</b>	226

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Pale Malt (2 Row) US	Grain	13.000 lb	Yes	No	79%	2.0 srm
Briess - Caramel Malt 60L	Grain	1.000 lb	Yes	No	76%	60.0 srm
Briess - Carapils Malt	Grain	8.000 oz	Yes	No	74%	1.3 srm
Briess - Wheat Malt, White	Grain	8.000 oz	Yes	No	85%	2.5 srm
<b>Total grain: 15.000 lb</b>						

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Mosaic	12.5%	1.000 oz	Boil	1.000 hr	Pellet	33.8
Mosaic	12.5%	1.000 oz	Boil	30.000 min	Pellet	26.0
Mosaic	12.5%	1.000 oz	Boil	10.000 min	Pellet	12.2
Mosaic	12.5%	1.000 oz	Boil	5.000 min	Pellet	6.7
Mosaic	12.5%	1.000 oz	Boil	1.000 min	Pellet	1.5
Mosaic	12.5%	3.000 oz	Dry Hop	0.000 s	Pellet	0.0

Misc

Name	Type	Use	Amount	Time
Gelatin	Fining	Secondary	0.250 oz	0.000 s

Yeast

Name	Type	Form	Amount	Stage
Wyeast - Northwest Ale	Ale	Liquid	8.45 tbsp	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	5.625 gal	167.568 F	152.000 F	1 hr
Final Batch Sparge	Infusion	3.075 gal	194.979 F	165.200 F	15 min