

Mosaic IPA (uses 1 pound of hops)

The Numbers

Batch Size: 6 gallons

OG: 1.066

Efficiency: 75%

IBU: 10.6*

Color: 4.8

The Malts

US 2 Row Pale Malt

Flaked Oats

Flaked Wheat

Add to boil:

Table Sugar

Weight

4.54 kg (10.0 lbs)

0.68 kg (1.5 lbs)

0.68 kg (1.5 lbs)

0.68 kg (1.5 lbs)

Percent

69.1

10.3

10.3

10.3

The Hops

Mosaic @ flameout

Mosaic – 1st dry hop

Mosaic – 2nd dry hop

Weight

283 g (10 ozs)

85 g (3 ozs)

85 g (3 ozs)

IBUs

10.6

The Yeast

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Safale US-05

The Process

Mash at 153 F (67.2 C)

Boil for 60 minutes

Whirlpool for 30-45 minutes to increase hop utilization

Ferment at 67 F (19.4 C)

* Extended whirlpool will increase IBUs above calculated level