

# BS027 Mosaic Double IPA 50L

Double IPA (22 A)

**Type:** All Grain  
**Batch Size:** 50.00 l  
**Boil Size:** 61.58 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 54.08 l  
**Final Bottling Vol:** 49.00 l  
**Fermentation:** Ale, Two Stage

**Date:** 06 Feb 2016  
**Brewer:** Charles Tucker  
**Asst Brewer:**  
**Equipment:** My Braumeister 50L  
**Efficiency:** 74.00 %  
**Est Mash Efficiency:** 77.5 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 76.10 l
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## Water Prep

Amt	Name	Type	#	%/IBU
156.35 mg	Potassium metabisulphite (Mash 90.0 mins)	Water Agent	1	-

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
5.50 kg	Pale Malt, Golden Promise (Thomas Fawcett) (4.5 EBC)	Grain	2	34.8 %
5.50 kg	Pilsen (Dingemans) (The Malt Miller) (3.2 EBC)	Grain	3	34.8 %
2.00 kg	Vienna Malt crushed (Weyermann) (9.0 EBC)	Grain	4	12.6 %
1.00 kg	Munich Malt (The Malt Miller) (25.0 EBC)	Grain	5	6.3 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 58.39 l of water at 68.0 C	62.0 C	45 min
Mash Step	Add 0.01 l of water and heat to 70.0 C over 4 min	70.0 C	15 min
Mash Out	Add 0.01 l of water and heat to 76.0 C over 10 min	76.0 C	15 min

- Fly sparge with 17.69 l water at 76.0 C
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## First Wort Hops

Amt	Name	Type	#	%/IBU
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - First Wort 90.0 min	Hop	6	35.4 IBUs

- Add water to achieve boil volume of 61.58 l
- Estimated pre-boil gravity is 1.064 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 Items	Protofloc Tablet (Boil 15.0 mins)	Fining	7	-
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - Boil 15.0 min	Hop	8	14.9 IBUs
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - Boil 10.0 min	Hop	9	10.9 IBUs
0.68 kg	Sainsbury's basics Clear Honey [Boil for 10 min](2.0 EBC)	Sugar	10	4.3 %
0.60 kg	Cane Sugar Unrefined (Billington's) [Boil for 10 min](3.9 EBC)	Sugar	11	3.8 %
0.34 kg	Acacia Honey [Boil for 10 min](2.0 EBC)	Sugar	12	2.1 %
0.20 kg	Rowse Greek Honey [Boil for 10 min](6.0 EBC)	Sugar	13	1.3 %
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - Boil 5.0 min	Hop	14	6.0 IBUs
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - Boil 0.0 min	Hop	15	0.0 IBUs

## Steeped Hops

Amt	Name	Type	#	%/IBU
60.00 g	Mosaic pellets (BrewUK) [11.70 %] - Steep/Whirlpool 10.0 min	Hop	16	5.4 IBUs

- Estimated Post Boil Vol: 54.08 l and Est Post Boil Gravity: 1.076 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 50.00 l

Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
4.0 pkg	Safale American US-05 (DCL/Fermentis #US-05) [50.28 ml]	Yeast	17	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.076 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 50.00 l)
- Add water if needed to achieve final volume of 50.00 l

## Fermentation

- 06 Feb 2016 - Primary Fermentation (7.00 days at 20.0 C ending at 20.0 C)
- 13 Feb 2016 - Secondary Fermentation (7.00 days at 21.0 C ending at 21.0 C)

## Secondary Ingredients

Amt	Name	Type	#	%/IBU
1.32 g	Gelatin (Brupaks) (Secondary 5.0 hours)	Fining	19	-

## Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
40.00 g	Mosaic pellets (BrewUK) [11.70 %] - Dry Hop 7.0 Days	Hop	18	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 20 Feb 2016 - Carbonation: Bottle with 288.22 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 21 Mar 2016 - Drink and enjoy!

## Notes

Recipe based on Mosaic Double IPA in Gordon Strong's book "Modern Homebrew Recipes".

All brewing liquor 5.5 pH. Mash 5.3-5.4

Water treated with brewing salts to: Ca=110, Mg=18, Na=16, Cl=50, S04=279 (Basically Randy Mosher's ideal Pale Ale numbers with slightly less Sulphate).

1.25 qt/lb mash thickness.