

Mosaic DIPA AG (Dry)

Imperial IPA (14 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 06 Apr 2013
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.84 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	54.5 %
3 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	18.2 %
1 lbs	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	6.1 %
1 lbs	GoldPils Vienna Malt (Briess) (3.5 SRM)	Grain	4	6.1 %
1 lbs	Honey Malt (Gambrinus) (25.0 SRM)	Grain	5	6.1 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	6	3.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.09 gal of water at 163.1 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.75gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.067 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	7	6.1 %
2.00 oz	Magnum [14.00 %] - Boil 60.0 min	Hop	8	82.6 IBUs
1.00 oz	Mosaic [12.70 %] - Boil 15.0 min	Hop	9	18.6 IBUs
1.00 oz	Mosaic [12.70 %] - Boil 0.0 min	Hop	10	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.082 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.082 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 06 Apr 2013 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 13 Apr 2013 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Mosaic [12.70 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 20 Apr 2013 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 20 May 2013 - Drink and enjoy!

Notes