

Beer Name	Mosaic DIPA
Competition	Winner – Round 2 - MCB Brewer of the Year Round 2
Brewer	Jon A
Beer Type	Double IPA
Original Gravity	1081
Final Gravity	1020
Brew Length	60 mins boil
Batch Size	40 litres (fermenter volume)
Boil Size	46 litres
Boil Gravity	1071
Efficiency	76% (brew house)
Malt Schedule	8.5 kg - United Kingdom - Maris Otter Pale (64.7%) 2 kg - German - Vienna (15.2%) 1 kg - United Kingdom - Golden Promise (7.6%) 0.8 kg - German - Munich (6%) 0.5 kg - Invert Sugar (3.8%) (Med/Dark Candi) 0.34 kg - Honey (2.6%)
Other Ingredients	3 g - profloc, Time: 15 min, Type: Fining, Use: Boil
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	90g Mosaic, Type: Pellet, AA: 11.5, Use: First Wort, IBU: 33.02 65g Mosaic, Type: Pellet, AA: 11.5, Use: Aroma for 15 min, IBU: 19.54 40g Mosaic, Type: Pellet, AA: 11, Use: Aroma for 10 min, IBU: 8.4 40g Mosaic, Type: Pellet, AA: 11, Use: Aroma for 5 min, IBU: 4.62 50g Mosaic, Type: Pellet, AA: 11.5, Use: Whirlpool for 20 min at 80 °C, IBU: 7.19 75g Mosaic, Type: Leaf/Whole, AA: 11.5, Use: Dry Hop for 4 days
Yeast	Wyeast - American Ale II 1272
IBU Bitterness	92.31 (Tinseth)
SRM	7.72 (Morey)
ABV	8.0%
Brewers Comments	1) Infusion, Temp: 65 C, Time: 45 min, Amount: 31 L 2) Temperature, Temp: 70 C, Time: 15 min, Amount: 0 L 3) Sparge, Temp: 76 C, Time: 45 min, Amount: 15 L Starting Mash Thickness: 2.5 L/kg Brewers Water Treatment: 15 ml ams and 7g gypsum