

MOSAIC IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Mosaic is the icon of single-hop complexity. Its kaleidoscope of tantalizing citrus, pine, tropical fruit, and berry notes decorate each golden-copper hued glass. Capped in thick, ivory froth, a meticulous arrangement of malts lends subtle caramel sweetness to a modest, bready backbone. Mosaic bursts up from the depths in a prismatic eruption, each wave of evergreen grapefruit overwhelmed by sweeping pineapple-mango herbals. This spectral motif quiets into abstract bitterness for a smooth, refreshing, hop-forward finish.

O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
1-2 weeks weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs Rahr 2-row
- 1.5 lbs German Vienna malt
- 0.5 lbs Caramel 40
- 0.5 lbs Caramel 80

BOIL ADDITIONS & TIMES

- 1 oz Mosaic (60 min)
- 1 oz Mosaic (30 min)
- 1 lb Corn sugar (10 min)
- 2 oz Mosaic (0 min)
- 2 oz Mosaic (dry hop)

DRY YEAST

- **SAFALE US-05**
Optimum temperature: 59-75°F

LIQUID YEAST OPTION

- **WYEAST #1335 BRITISH ALE II**
Optimum temperature 63-75°F
- **WHITE LABS WLP007 DRY ENGLISH ALE**
Optimum temperature 65-70°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz Mosaic (60 min)
- 1 oz Mosaic (30 min)
- 1 lb Corn sugar (10 min)
- 2 oz Mosaic (0 min)

DRY HOPS

2 oz Mosaic – add to secondary fermenter one to two weeks before bottling day

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