

## #16 Hop Mosaic Simoce

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **9.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	13 %
Boil	Chinook	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Cascade PL	40 g	0 min	4 %
Dry Hop	Simcoe	25 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---