

#65 Full Mosaic Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (73.2%) | 80 % | 5 |
| Grain | Platki owsiane | 0.8 kg (19.5%) | 60 % | 3 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (7.3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Mash | Mosaic | 50 g | 30 min | 10 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Boil | Mosaic | 45 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Mosaic | 40 g | 10 day(s) | 10 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 35 ml | Fermentum Mobile |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Pierwsza dawka Mosaica idzie faktycznie na fermentacje burzliwą, +/- 3 dzień.
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