

Mosaic Amarillo Pale ALE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.4 kg (80%) | 78 % | 6 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (20%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 45 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 6 g | Mangrove Jack's |