

# Mosaic Amarillo Pale Ale

- Gravity **16.1 BLG**
- ABV ---
- IBU **51**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (58.8%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.7%)	85 %	5
Grain	Carahell	0.5 kg (7.4%)	77 %	26
Grain	Oats, Flaked	1.2 kg (17.6%)	80 %	2
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	mosaic	20 g	5 min	10 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Boil	Chinook	20 g	60 min	13 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis