

# Mosaic Single Hop

- Gravity **16.1 BLG**
- ABV ---
- IBU **51**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński Strzegom	5 kg (76.9%)	81 %	4.5
Grain	Słód Carabelge® Weyermann	0.5 kg (7.7%)	--- %	35
Grain	Słód pszeniczny jasny Niemcy	1 kg (15.4%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	30 min	12 %
Aroma (end of boil)	Mosaic	30 g	15 min	12 %
Whirlpool	Mosaic	30 g	0 min	12 %
Dry Hop	Mosaic	50 g	7 day(s)	12 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	95 min
Fining	Mech Irlandzki	10 g	Boil	15 min