

# Simcoe Mosaic pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.8%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.8%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.2%)	75 %	30
Grain	Płatki owsiane	0.8 kg (13.4%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	60 min	11 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %