

# Single Hop Mosaic

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- Gravity **17 BLG**
- ABV ---
- IBU **120**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (97.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.15 kg (2.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	75 g	60 min	10 %
Boil	Mosaic	50 g	15 min	10 %
Aroma (end of boil)	Mosaic	50 g	15 min	10 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis