

# Single Hop Mosaic #10 04-11-2019

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%)   | 80 %  | 5   |
| Grain | Platki owsiane       | 1 kg (14.7%)   | 85 %  | 3   |
| Grain | Platki ryżowe        | 0.8 kg (11.8%) | 80 %  | 2   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 15 g   | 30 min   | 13.2 %     |
| Boil    | Mosaic | 20 g   | 15 min   | 13.2 %     |
| Boil    | Mosaic | 10 g   | 45 min   | 10 %       |
| Dry Hop | Mosaic | 65 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory       |
|------|------|-------|--------|------------------|
| US-5 | Ale  | Slant | 250 ml | Fermentum Mobile |