

Single Hop Mosaic #16 17-03-2023 r.

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10.4 % |
| Boil | Mosaic | 15 g | 30 min | 10.4 % |
| Boil | Mosaic | 15 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 55 g | 2 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------------|
| Safale Us 05 Fermentis | Ale | Slant | 160 ml | Fermentum Mobile |