

Single Hop Mosaic #3 03-09-2018

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (3.2%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.8 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 10.4 % |
| Boil | Mosaic | 10 g | 30 min | 10.4 % |
| Boil | Mosaic | 20 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|--------|--------|------------------|
| US-5 | Ale | Liquid | 100 ml | Fermentum Mobile |
|------|-----|--------|--------|------------------|