

# Single Hop Mosaic 31-01-2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (74.6%)	80.5 %	6
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Carabelge	0.2 kg (3%)	80 %	30
Grain	Płatki owsiane	1 kg (14.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	35 g	0 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-5	Ale	Dry	22.92 g	Fermentum Mobile
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## Notes

- Woda do zacierania 5,3 PH  
*Jan 31, 2020, 7:11 PM*