

# SINGLE HOP MOSAIC bis

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- Gravity **14.7 BLG**
- ABV ---
- IBU **67**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69.4%)	85 %	7
Grain	Płatki pszeniczne	1.2 kg (16.7%)	85 %	3
Grain	Weyermann - Carapils	1 kg (13.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MOSAIC	130 g	15 min	11.8 %
Aroma (end of boil)	MOSAIC	20 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis