Mosaic

- Gravity **13.7 BLG**
- ABV **---**
- IBU **21**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **44 C**, Time **0 min**
- Temp **53 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg *(89.4%)*	81 %	4
Grain	Pszeniczny	0.2 kg *(4.3%)*	85 %	4
Grain	carabelge	0.3 kg *(6.4%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.