single hop mosaic 25 l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.25 kg *(90.3%)*	81 %	4
Grain	Carabelge	0.38 kg *(6.5%)*	80 %	30
Grain	Pszeniczny	0.19 kg *(3.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12.5 g	60 min	10 %
Boil	Mosaic	12.5 g	30 min	10 %
Boil	Mosaic	25 g	15 min	10 %
Aroma (end of boil)	Mosaic	37.5 g	0 min	10 %
Dry Hop	Mosaic	43.75 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	12.5 g	Fermentis

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