Mosaic Single Hop

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg *(81.8%)*	82 %	4
Grain	Viking Wheat Malt	0.5 kg *(9.1%)*	83 %	5
Grain	Carabelge	0.5 kg *(9.1%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Mosaic	10 g	30 min	12.2 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.2 %
Dry Hop	Mosaic	30 g	7 day(s)	12.2 %
Boil	Mosaic	20 g	15 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

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