# Single Hop Mosaic #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5 kg *(84.7%)* | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg *(3.4%)* | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg *(8.5%)* | 75 % | 30 |
| Grain | Płatki owsiane | 0.2 kg *(3.4%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Mosaic | 10 g | 60 min | 10.4 % |
| Boil | Mosaic | 10 g | 30 min | 10.4 % |
| Boil | Mosaic | 20 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10.4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|

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

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| FM50 Kłosy Kansas | Ale | Liquid | 100 ml | Fermentum Mobile |