

# Single Hop Mosaic #8 25-06-2020

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (70%)     | 80.5 % | 6   |
| Grain | Pszeniczny                | 0.8 kg (11.2%) | 85 %   | 4   |
| Grain | Carahell                  | 0.13 kg (1.8%) | 77 %   | 26  |
| Grain | Płatki owsiane            | 1 kg (14%)     | 85 %   | 3   |
| Grain | Strzegom Karmel 300       | 0.21 kg (2.9%) | 70 %   | 299 |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 10 g   | 60 min   | 12 %       |
| Boil                | Mosaic | 15 g   | 30 min   | 12 %       |
| Boil                | Mosaic | 15 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Mosaic | 40 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount  | Laboratory       |
|------|------|------|---------|------------------|
| US-5 | Ale  | Dry  | 24.75 g | Fermentum Mobile |