

## #5 SMASH Mosaic

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.8 %
Boil	Mosaic	10 g	30 min	12.8 %
Boil	Mosaic	15 g	15 min	12.8 %
Aroma (end of boil)	Mosaic	15 g	0 min	12.8 %
Dry Hop	Mosaic	100 g	4 day(s)	12.8 %

### Yeasts

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