

WM Pale Mosaic US05

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (100%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic (USA - 2018) - burzliwa w hopsziderze	50 g	3 day(s)	13.2 %
Boil	Mosaic (USA - 2018)	50 g	1 min	13.2 %
Boil	Mosaic (USA - 2018)	20 g	10 min	13.2 %
Boil	Mosaic (USA - 2018)	20 g	20 min	13.2 %
Boil	Mosaic (USA - 2018)	10 g	60 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Starter 1L wody + 80g jasnego ekstraktu słodowego suchego Bruntal na 24h.				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	76 min
Dodany wraz z sładem.				
Water Agent	Kwas fosforowy (zacieranie)	6 g	Mash	61 min
ml nie gramy.				
Water Agent	Kwas fosforowy (woda do wysładzania)	6 g	Mash	76 min
ml nie gramy.				
Fining	Whirlfolc T	2.5 g	Boil	5 min
Jedna tabletką.				
Other	Askorbinian sodu	5 g	Bottling	---
Rozpuszczone w 100ml zimnej wcześniej przegotowanej wody.				

Notes

- Woda olsztyńska (Nagórki).
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