

# Single hop Mosaic

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (90.9%)	81 %	4
Grain	Monachijski	0.3 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	45 g	10 min	10 %
Aroma (end of boil)	Mosaic	45 g	10 min	10 %
Boil	Mosaic	30 g	20 min	10 %
Dry Hop	Mosaic	80 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	5 min

## Notes

- Whirlpool czyli hop stan 10 min w tem 75\*  
*Apr 24, 2020, 10:18 PM*