

## \$ Bitwa o Anglię #V (Mosaic)

- Gravity **13.6 BLG**
- ABV ---
- IBU **24**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80.5 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.5 kg (91.7%)	80 %	8
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Carahell	0.3 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	21 g	60 min	5.5 %
Aroma (end of boil)	Sovereign	20 g	15 min	6.1 %
Aroma (end of boil)	Marynka	20 g	15 min	9.5 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 - starter	Ale	Slant	1000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	15 min