

## brown mosaic

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **15**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Pilzneński            | 6 kg (82.2%)  | 81 %  | 4   |
| Grain   | Strzegom Karmel 300   | 0.5 kg (6.8%) | 70 %  | 299 |
| Adjunct | Pszenica niesłodowana | 0.8 kg (11%)  | 75 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Lomik  | 100 g  | 60 min   | 3.8 %      |
| Aroma (end of boil) | Mosaic | 30 g   | 15 min   | 10 %       |
| Dry Hop             | Mosaic | 20 g   | 5 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 9 g | Boil | 15 min |
|--------|----------------|-----|------|--------|